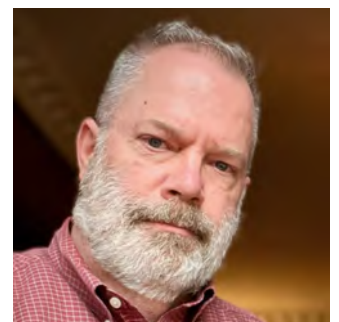
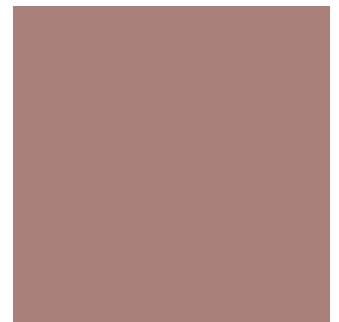


Cakes

Chocolate From Mixes With Fruit Cheesecake



Cakes

Joe and I love to bake, and we enjoy the challenge of baking a cake from scratch. But we also like being able to throw something together, from scratch or starting with a mix, as long as the results are good. I got the recipe for one of my favorite cakes from a mix from Alexia: Margit Jensen's Rum Cake starts with cake and pudding mixes. And so does Mom's Mandarin Orange Cake, another favorite. Quick snack cakes from scratch, like Chocolate Chip Banana Snack Cake or Aunt Janette's Applesauce Loaves are simple to put together, and taste great. But there are also some fancy cakes that are definitely worth the effort, like some of the chocolate cakes.

Ingredients & Equipment

Bundt Pan: Any decorative 9- or 10-cup tube pan will do.

"Butter" = Salted Butter. Unsalted butter is specified when needed.

"Flour" = Unbleached, All-Purpose Flour. Any other type of flour is specified.

"Greased Pans" = Pans Coated with Cooking Spray. You can use butter or shortening.

Graham Cracker Crumbs: About 8 crackers make a cup of crumbs.

Greased and Floured Pans: I use a "baking spray" that includes flour, though sometimes I will butter and flour the pan for a cake.

Ground Almonds or any other nuts or spices can be ground in a **coffee grinder**. I keep a Krups coffee grinder with my mixers to use for cooking. It washes out easily and handles quantities too small for a food processor.

Parchment: Some cake recipes call for using parchment on the pan bottom to help prevent sticking. Always grease the pan and the parchment.

Roasting Nuts: If nuts are a primary ingredient, it helps to toast them a bit to strengthen their flavor. See the instructions in the recipe for Walnut Cranraspberry Cake later in this chapter.

Sugar is white, granulated sugar. Other types of sugar may be specified.

"Vanilla" = Vanilla Extract. It's worth paying more for the real thing.



Chocolate Cakes

Moist Chocolate Cake

Horseradish Grill's Chocolate Cake

Raspberry Chocolate Fudge Cake

Golden Gran Marnier Cake

Cakes from Mixes

Darlene's Coffee Cake

Mom's Mandarin Orange Cake

Amaretto Cake

Margit Jensen's Rum Cake

Cakes with Fruit

Betty Kania's Apple Coconut Cake

Chocolate Zucchini Bread with Pecans

George Reisch's Banana Bread

Darla's Carrot Cake

Aunt Janette's Applesauce Loaves

Banana Chocolate Chip Snack Cake

Walnut Cranraspberry Cake

Pumpkin Cake Roll

Chris' Butter Cream Frosting

Joanne Dravet's Cherry Date Nut Bread

Aunt Jo's Banana Nut Bread

Cheesecakes

Praline Cheesecake

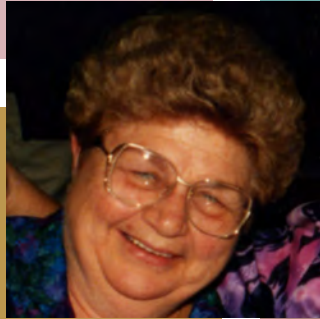
Toni Ann's Cheesecake

Cinnamon Roll Cheesecake

Brought to you by Margit Jensen, Betty Kania, and . . .



Darlene Goodreau



Janette Purevich



Toni Dorochoff



George Reisch



Dar Brayton



Karie Roach



Nick Dorochoff



Toni Brayton



John & Jean Dravet



Josephine Purevich



Julia Sonaty

Chocolate Cakes

Moist Chocolate Cake

I found the recipe for this very good chocolate cake in the Taste of Home Collector's Edition (1994). It uses vegetable oil instead of butter, making for a light cake that works well for layers or cupcakes.

Before getting started:

- ☐ Serves 12 to 15.
- ☐ Preheat oven to 325°; have ready two greased and floured 9" pans or a 9" by 13" pan.
- ☐ This makes great cupcakes. Just adjust baking time accordingly.
- ☐ Try Chris' Butter Cream Frosting (recipe later in this chapter).

Ingredients

Cake

2 cups flour
1 tsp salt
1 tsp baking powder
2 tsp baking soda
¾ cup cocoa
2 cups sugar
1 cup oil
1 cup cold coffee
1 cup milk
2 eggs
1 tsp vanilla

Frosting

1 cup milk
5 TBS flour
½ cup (1 stick) butter, softened
½ cup vegetable shortening
1 cup sugar
1 tsp vanilla

Method

1. Use a whisk to mix dry ingredients briefly until combined.
2. Add oil, coffee, and milk, mixing on medium speed for 2 minutes.
3. Add eggs and vanilla, beating for 2 minutes more.
4. Pour batter into prepared pans. Bake round pans 25 to 30 minutes or 9" by 13" pan 30 to 37 minutes, or until toothpick tests dry.
5. Cool on rack in pan for 15 minutes; remove from pan and cool on racks.
6. For the frosting, combine milk and flour in a saucepan and cook until thick. Cover and refrigerate.
7. When cake is cool, in a mixing bowl, beat remaining ingredients until creamy. Add chilled milk mixture and beat for 10 minutes.

Horseradish Grill's Chocolate Cake

A delicious, dense cake from Nick Malgieri's book, Chocolate.

Before getting started:

- ☐ Serves 12.
- ☐ Preheat oven to 325°.
- ☐ Butter two 9" round pans and line the bottoms with buttered parchment.

Cake Ingredients

4 oz unsweetened chocolate, in ¼" pieces
1 cup double-strength hot brewed coffee
2 cups sugar
1 ½ cups flour
½ tsp salt
¾ tsp baking soda
2 eggs
½ cup oil
1 ½ tsp vanilla
½ cup sour cream

Frosting Ingredients

cup heavy cream
8 TBS (1 stick) unsalted butter
⅓ cup sugar
¼ tsp salt
16 oz semi-sweet chocolate, cut into ¼ inch pieces
¼ cup double-strength brewed coffee
1 tsp vanilla extract

Method for Cake

1. In a mixing bowl, stir together sugar, flour, salt and baking soda and set aside.
2. Meanwhile, place the cut up chocolate in a bowl and pour the hot coffee over it. Let stand until it melts, then mix until smooth.
3. In a large mixing bowl, whisk the eggs until liquid, then whisk in the oil, vanilla, and sour cream, one at a time. Add the chocolate and coffee mixture to the batter, whisking until smooth. Use a rubber spatula to fold a third of the flour mixture into the chocolate batter. Repeat until all dry ingredients are incorporated.

See Horseradish, next page

Raspberry & Chocolate Fudge Cake

Season 10 of the Great British Baking Show included this recipe. I skipped the decorations and ganache, opting for a chocolate glaze to simplify things. The measurements are metric, and I don't trust myself to do the conversion. So unless you have a kitchen scale, you are out of luck. But you should know, this cake is easily worth the cost of a kitchen scale if you don't already own one.

Before getting started:

☐ Serves 12.

☐ Preheat oven to 325°; grease a 9" bundt pan with melted butter.

Ingredients

Cake

200g unsalted butter	200g sugar
200g 56% dark chocolate, roughly chopped	3 large eggs
5g instant espresso coffee dissolved in 100ml hot water	100ml buttermilk
220g flour	180g fresh or frozen raspberries
1 tsp baking powder	Glaze
25g cocoa	1/2 cup heavy cream
1/4 tsp baking soda	1/4 cup light corn syrup
200g light brown sugar	7 ounces semi-sweet chocolate, melted and cooled

Method

1. Place the butter and chocolate in a medium pan and cook, stirring with a wooden spoon over a low heat until melted. Add the coffee and stir to combine.
2. Place next six dry ingredients in a large mixing bowl.
3. In a separate bowl, beat the eggs with the buttermilk. Then, using a wooden spoon, stir the wet ingredients into the dry ingredients, and add the warm chocolate mixture, mixing until smooth. Fold in the raspberries.
4. Pour the batter into the prepared pan and bake for about 60–70 minutes, or until a skewer inserted into the middle comes out clean.
5. Cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely.
6. To make the glaze, whisk the cream and corn syrup together in a small saucepan and heat just until a few bubbles appear around the edge of the pan. Remove from heat and cool to about 100°—it should feel just slightly warm.
7. Pour the cooled cream mixture over the melted chocolate and use a rubber spatula to stir them together to avoid creating bubbles. When chocolate is melted and glaze is smooth, spoon the glaze over the cake.

Horseradish, from previous page

5. Divide the batter between the prepared pans and smooth the tops. Bake about 30 minutes, or until well risen and a toothpick inserted in the center is clean.
6. Cool cakes in pans on racks for 5 minutes. Remove from pans, peel paper from bottom, and cool right side up on racks.

Method for Frosting

1. Combine the cream, butter, sugar and salt in a saucepan and bring to a simmer over low heat.
2. Remove from heat and whisk once to make sure butter is melted, then add chocolate. Shake pan to make sure all the chocolate is covered, then allow to stand 5 minutes.
3. Whisk frosting until smooth and whisk in coffee and vanilla.
4. Scrape the frosting into a bowl and chill it until it is of spreading consistency before frosting cake.

Golden Grand Marnier Cake

I made this cake from Rose Levy Beranbaum's The Cake Bible and fell in love with it. The sweetness of the orange liquor contrasts with the chocolate chips. It's so moist, it doesn't need glaze or frosting, which made it a perfect choice to bake when we were in Minnesota with the family. If you like orange with chocolate, this is your cake!

Before getting started:

- ☐ Makes a 10" cake.
- ☐ Preheat oven to 350°; have ready a greased and floured bundt pan.
- ☐ Store airtight at room temperature for 3 days, refrigerated for 7 days, or frozen for 2 months.



Ingredients

Cake

- ½ cup mini chocolate chips
- ¼ tsp Gran Marnier
- 1 ½ tsp cake flour
- 3 large eggs
- 1 cup sour cream, divided
- 1 ½ tsp vanilla
- 2 ½ cups sifted cake flour
- 1 cup sugar
- ½ cup + 1 TBS unblanched sliced almonds, toasted and finely ground
- 1 ½ tsp baking powder
- 1 tsp baking soda
- ¾ tsp salt
- 2 TBS grated orange zest
- 1 cup (2 sticks) unsalted butter, softened

Syrup

- ½ cup sugar
- ¼ cup orange juice
- ⅓ cup Gran Marnier

Method

1. In a small bowl toss the chocolate chips and Grand Marnier until the chips are moistened and shiny. Add the 1 ½ tsp flour and toss until evenly coated.
2. In a medium bowl lightly combine the eggs, ¼ cup sour cream, and vanilla.
3. In a large mixer bowl combine the dry ingredients and orange zest and mix on low speed for 30 seconds to blend. Add the butter and remaining ¾ cup sour cream. Mix on low speed until the dry ingredients are moistened. Increase to medium speed (high speed if using a hand mixer) and beat for 1 ½ minutes to aerate and develop the cake's structure.
4. Scrape down the sides. Gradually add the egg mixture in 3 batches, beating for 20 seconds after each addition to incorporate the ingredients and strengthen the structure.
5. Scrape down the sides. Stir in the chocolate chips.
6. Scrape the batter into the prepared pan and smooth the surface with a spatula. Bake 55 to 65 minutes or until a wire cake tester inserted in the center comes out clean and the cake springs back when pressed lightly in the center. The cake should start to shrink from the sides of the pan only after removal from the oven.
7. Shortly before the cake is done, prepare the syrup: Heat the sugar, orange juice, and Grand Marnier until the sugar is dissolved. Do not boil.
8. As soon as the cake comes out of the oven, place the pan on a rack, poke the top all over with a wire tester, and brush on half the syrup. Cool in the pan on the rack for 10 minutes, then invert onto a lightly greased wire rack. Brush with the remaining syrup and cool completely before wrapping airtight to store.

Cakes from Mixes



Darlene's Coffee Cake

Kim's mom, Darlene Goodreau, shared a lot of recipes with Alexia. This one is for an easy coffee cake with a simple nut topping.

Before getting started:

☐ Serves 12 to 15.

☐ Heat oven to 350°; have ready a greased 9" by 13" pan.

Ingredients

Topping

- ½ cup brown sugar
- 1 cup chopped nuts
- 2 TBS margarine

Cake

- 1 pkg yellow cake mix
- 1 pkg instant butterscotch pudding
- 1 box instant vanilla pudding
- 4 eggs
- ½ cup vegetable oil
- 1 cup water

Method

1. Mix the topping ingredients together until crumbly.
2. In a mixing bowl, combine all the cake ingredients and beat on medium speed for about 5 minutes.
3. Pour half of batter into prepared pan, sprinkle with ½ of the topping. Spread remaining batter over all and sprinkle with remaining topping.
4. Bake for 35 minutes, or until a toothpick inserted in the middle of the cake comes out clean. Cool cake in pan on wire rack.



Mom's Mandarin Orange Cake

This became one of Mom's favorites to make. It was a favorite at Easter, for potlucks, and church dinners. I think all of us kids ended up with a copy of the recipe.

Before getting started:

☐ Serves 12 to 15.

☐ Heat oven to 350°; grease and flour a 13" by 9" pan.

Ingredients

Cake

- 1 pkg yellow cake mix
- 4 eggs
- 1 cup vegetable oil
- 1 11 oz can mandarin orange sections

Topping

- 1 8 oz pkg Cool Whip
- 1 20 oz can crushed pineapple in juice
- 1 3.5 oz instant vanilla pudding mix

Method

1. In a mixing bowl, combine cake mix, eggs, oil, and oranges with juice. Beat until smooth, and pour batter into prepared pan.
2. Bake for 35 to 40 minutes, or until a toothpick inserted in the middle of the cake comes out clean.
3. Cool cake in pan on wire rack.
4. To make topping, beat the three ingredients until smooth. Spread on cooled cake.



Amaretto Cake

I copied this recipe a very long time ago, but I don't remember where it came from. It's got the ease of a box mix with some nuts and booze thrown in!

Before getting started:

☐ Serves 12.

☐ Preheat oven to 350°; have ready a greased 10" tube pan.

Ingredients

Cake

- ½ cup sliced almonds
- 1 TBS butter
- 1 pkg yellow cake mix
- 4 eggs
- ½ cup Amaretto
- ½ cup vegetable oil
- ½ cup water

Syrup

- 1 cup sugar
- ½ cup (1 stick) butter
- ½ cup water
- ¼ cup Amaretto

Method

1. Brown almonds in butter in a small skillet over medium heat, cool on paper towels & spread over bottom of prepared pan.
2. In a mixing bowl, combine remaining cake ingredients, beat until smooth, and pour batter into prepared pan.
3. Bake for 35 to 45 minutes, or until a toothpick inserted in the middle of the cake comes out clean. Cool cake in pan on wire rack for 10 minutes.
4. While cake cools, boil syrup ingredients for three minutes.
5. After the 10 minute cooling period, invert cake onto wire rack & drizzle hot syrup over warm cake. Serve at room temperature.

Margit Jensen's Rum Cake

Alexia made the best rum cake with this recipe from her friend, Margit Jensen. Starting with cake and pudding mixes makes this easy.

Before getting started:

☐ Serves 12.

☐ Heat oven to 350°; have ready a greased and floured 10" tube pan.

☐ You can toast the nuts, following instructions in the recipe for Walnut Cranraspberry Cake later in this chapter.

Ingredients

Cake

- 1 cup chopped walnuts
- 1 pkg yellow cake mix
- 1 pkg instant vanilla pudding
- ½ cup vegetable oil
- ½ cup white rum
- 4 eggs
- ½ cup water

Sauce

- ½ cup (1 stick) butter
- ½ cup white rum
- 1 cup sugar

Method

1. Sprinkle nuts in bottom of prepared pan.
2. In a mixing bowl, combine cake and pudding mixes with a whisk. In a separate bowl, whisk remaining cake ingredients until blended.
3. Add liquid to dry ingredients and mix until combined.
4. Bake for 50 to 60 minutes.
5. About 10 minutes before cake is done, combine sauce ingredients in a small saucepan and bring to a boil. Boil for two minutes and remove from heat.
6. Let cake cool in the pan for 15 minutes, then remove from pan to wire rack.
7. While cake and sauce are still warm, prick cake all over with toothpick. Spoon sauce over cake, using all the sauce.
8. Let cook before serving. Refrigerate leftovers.

Cakes with Fruit



Betty Kania's Apple Coconut Cake

Mom's good friend, Betty, lived one block over on Hancock Street. Similar to the cake below, this one adds nuts and coconut. The powdered sugar glaze here works better than the cooked brown sugar syrup originally called for.

Before getting started:

☐ Serves 12.

☐ Heat oven to 350°; grease and flour a 9" by 13" pan.

Ingredients

Cake

- | | |
|-----------------------|---|
| 3 cups flour | 3 cups apples, peeled and chopped (2 large) |
| 1 tsp baking soda | |
| 1 tsp salt | ½ cup sweetened coconut |
| 1 cup vegetable oil | |
| 3 eggs | |
| 2 ¼ cups sugar | Glaze |
| 2 tsp vanilla | 2 cups sifted powdered sugar |
| 2 cups chopped pecans | 2 to 4 TBS milk |
| | ½ tsp vanilla |

Method

1. Whisk first three ingredients together and set aside.
2. In a mixing bowl, beat oil, eggs, sugar, and vanilla at medium speed for 2 minutes. Add flour mixture, mixing at low speed just until combined. Fold in remaining ingredients. Batter will be stiff.
3. Spoon batter into prepared pan. Bake for 30 to 45 minutes or until a toothpick inserted in center comes out clean. Cool cake in pan.
4. After cake is cool, make glaze by combining sugar and 2 TBS milk, adding more milk if necessary. Add vanilla last.
5. Drizzle icing on cake before serving.

Chocolate Zucchini Bread with Pecans

*Zucchini bread is good, but adding chocolate makes it better!
This recipe, originally from the Food Network, results in a moist loaf with plenty of chocolaty goodness.*

Before getting started:

☐ Makes one 9" by 4" loaf.

☐ Heat oven to 350°; have ready a greased 9" by 4" loaf pan. (I used a 9" by 5" pan.)

☐ If your zucchini is mature, remove the seeds before grating.

☐ I like using mini chocolate chips for this recipe.



Ingredients

- | | |
|----------------------------|--|
| 1 ¼ cups all-purpose flour | ½ cup vegetable oil |
| ¾ cup sugar | 1 tsp vanilla extract |
| ¼ cup cocoa | 1 cup grated zucchini (about 1 medium) |
| 1 tsp baking powder | 1 cup chopped pecans, divided |
| ½ tsp baking soda | ½ cup chocolate chunks or chips |
| ½ tsp salt | |
| 2 large eggs | |
| ½ cup buttermilk | |

Method

1. Whisk first six ingredients together in a large bowl.
2. Whisk together the eggs, buttermilk, vegetable oil, and vanilla extract in a medium bowl. Mix in the grated zucchini.
3. Stir the wet ingredients into the dry ingredients until just incorporated, take care not to over mix. Fold in the chocolate but only ¾ cup of the nuts.
4. Transfer the batter to the prepared loaf pan and smooth the top. Scatter the remaining ¼ cup nuts over the top.
5. Bake until a toothpick inserted in the center comes out clean, 50 minutes to 1 hour. Transfer the pan to a wire rack to cool 30 minutes. Turn the bread out and let cool completely on the rack.

George Reisch's Banana Bread

Our friend George brought this to our place once and we liked it so much, we asked for the recipe. It's by Mark Bittman, from the New York Times Cooking website.

Before getting started:

☐ Makes a 9" loaf.

☐ Preheat oven to 350°; have ready a buttered a 9" loaf pan.

Ingredients

- | | |
|-------------------------|--|
| 1 ½ cups flour | 3 very ripe bananas, mashed with a fork until smooth |
| ¾ cup sugar | |
| ½ cup whole wheat flour | 1 tsp vanilla |
| 1 tsp salt | ½ cup chopped walnuts or pecans |
| 1 ½ tsp baking powder | ½ cup dried unsweetened coconut flakes |
| ½ cup butter (1 stick) | |
| 2 eggs | |

Method

1. Whisk dry ingredients together in a medium bowl and set aside.
2. With a hand mixer, cream the butter and then beat in the eggs and bananas. Stir this mixture into the dry ingredients just to combine (there will still be lumps). Gently stir in the vanilla, nuts, and coconut.
3. Pour the batter into the prepared pan and bake for 45 to 60 minutes, until nicely browned. A toothpick inserted into the center of the bread will come out only fairly clean when it is done. Do not overcook. Cool on a rack for 15 minutes before removing from the pan.

Dar's Carrot Cake

Darla Brayton, Toni Ann's sister-in-law, shared this recipe with her, and she shared it with us. This is the best carrot cake I have ever had.

Before getting started:

☐ Serves 12 to 15.

☐ Preheat oven to 350°; grease a 13" by 9" pan.

Ingredients

Cake

- | | |
|----------------------------------|----------------------------------|
| 2 cups flour | 1 cup chopped walnuts |
| 2 tsp baking soda | 1 cup sweetened shredded coconut |
| 1 tsp cinnamon | |
| ½ tsp salt | Frosting |
| 2 cups sugar | ½ cup butter (1 stick) |
| 1 cup vegetable oil | 8 oz cream cheese, softened |
| 1 tsp vanilla | 1 lb powdered sugar |
| 3 eggs | 1 tsp vanilla |
| 2 cups grated carrots | |
| 1 cup crushed pineapple, drained | |

Method

1. Whisk the first four ingredients together in a small bowl.
2. In a mixing bowl, cream the sugar and oil. Add the remaining ingredients and mix until well combined.
3. Pour batter into prepared pan and bake for 45 to 50 minutes.
4. While cake cools, make the frosting by creaming the butter and cream cheese until smooth and fluffy. Add sugar and vanilla and beat until smooth. Frost cooled cake.



Aunt Janette's Applesauce Loaves

This recipe was one of many that Aunt Janette shared with Alexia. It's great by itself or with a bit of butter to add richness.

Before getting started:

- ☐ Makes two 9" loaves.
- ☐ Preheat oven to 350°; have ready two greased and floured 9" loaf pans.
- ☐ The easiest way to frost is to put the icing in a sandwich bag, cut off a corner, and move the bag over the loaf.

Ingredients

Cake

- | | |
|----------------------------|---------------------|
| 3 ½ cups flour | 2 cups sugar |
| 2 tsp baking soda | 1 cup vegetable oil |
| 2 tsp salt | 2 cups applesauce |
| 1 tsp cinnamon | 1 cup walnuts |
| 1 tsp nutmeg | |
| 1 cup vegetable shortening | |
| 4 eggs | |

Glaze

- | |
|----------------------|
| ½ cup powdered sugar |
| 1 TBS water |

Method

1. Whisk first 5 ingredients together and set aside.
2. In a mixing bowl, beat shortening, eggs, and sugar until creamy.
3. On low speed, add half the applesauce and then half the dry ingredients, mixing until combined. Repeat with remaining ingredients and then mix on medium high, scraping sides and bottom of bowl occasionally, until well combined. Add walnuts.
4. Pour batter into prepared pans. Bake for 45 minutes to 1 hour or until a toothpick inserted in center comes out clean. Cool in pans on wire rack for an hour.
5. Remove from pans and finish cooling on wire rack. Mix water and sugar to make glaze to drizzle on top.

Banana Chocolate Chip Snack Cake

I got this recipe from the Land O' Lakes web site years ago, and it makes such a good cake. Just serve it plain out of the pan: it doesn't need any topping, and is easy to pick up and eat with your fingers.

Before getting started:

- ☐ Serves 12 to 15.
- ☐ Heat oven to 350°; grease and flour a 9" by 13" pan.



Ingredients

- | | |
|----------------------------------|--|
| 2 ¾ cups flour | 1 cup sour cream |
| 2 tsp baking powder | 2 medium bananas, mashed (about 1 cup) |
| 1 tsp baking soda | 1 tsp vanilla |
| ¼ tsp salt | 1 cup mini semi-sweet chocolate chips |
| 1 ½ cups sugar | |
| ½ cup (1 stick) butter, softened | |
| 2 eggs | |

Method

1. Whisk dry ingredients together and set aside.
2. In a mixing bowl, beat sugar and butter on medium speed until creamy. Continue beating, adding 1 egg at a time, until well mixed.
3. Add sour cream, bananas and vanilla, and beat until well mixed. Gradually add flour mixture, beating at low speed and scraping bowl often, until well mixed. Gently stir in ¾ cup chocolate chips.
4. Pour batter into prepared pan. Sprinkle remaining ¼ cup chocolate chips over batter. Bake 40-45 minutes or until toothpick inserted in center comes out clean. Cool on wire rack before serving.



Walnut Cranraspberry Cake

This recipe from Chocolatier Magazine (November 1989) is one of my all-time favorites. A friend wanted the cinnamon roll recipe (see Chapter 9) from the same issue, so I loaned them the magazine and they promptly lost it.

Since then, every few years I would try to find the recipe or figure out which issue included it, but with no success. In 2024, I hit the internet again, and eventually discovered that the Multnomah County Public Library in Portland, Oregon, had a complete set of issues. So I called our friend and reference librarian extraordinaire, Jean Dravet, who offered to help.

Without a specific issue number, she couldn't get help from the Multnomah Library or from the Milwaukee Public Library, which also had the entire run of back issues. But she finally worked with staff at the University of Illinois to identify the issue and get the recipes for me.

My 30 years of yearning for the cinnamon rolls and this cake has been fulfilled, thanks to Jean. And Joe is relieved to never have to hear me whine about this again.

Before getting started:

- ☐ Serves 12; heat oven to 350° with rack in the center position.
- ☐ Line the bottom of a 10" by 15" jelly roll pan with aluminum foil, leaving a 2-inch overhang on the short ends. Fold the overhang underneath the pan. Butter the bottom of the foil but not the sides of the pan. Lightly dust the bottom of the pan with flour and tap out the excess.
- ☐ If desired, the walnut sponge cake may be wrapped in plastic and then in aluminum foil and frozen for up to 1 month.
- ☐ The finished cake can be refrigerated for up to 3 days or frozen for up to 1 month. Let the cake sit at room temperature for 30 to 40 minutes before serving.

Ingredients

Decoration

- 1 cup lightly roasted walnut halves
- 12 walnut halves
- ½ cup walnut halves
- ¼ cup plus 2 TBS sugar, divided
- 1 tsp double acting baking powder

Cranraspberry Filling

- 3 TBS water
- 2 TBS sugar
- ¾ cup fresh or frozen cranberries, stems removed
- ¾ tsp cinnamon
- ½ tsp salt

- ½ teaspoon freshly grated orange zest
- 1 ½-inch piece of cinnamon stick
- ¾ cup packed light brown sugar

- 1 ½-inch piece of cinnamon stick
- 2 tsp vanilla

- ¼ cup raspberry preserves
- 2 cups (4 sticks) unsalted butter, softened

Walnut Sponge Cake

- ⅓ cup heavy (whipping) cream
- 3 TBS unsalted butter, cut into six pieces
- ¾ cup sifted cake flour (not self-rising)
- 2 ¼ cups sifted powdered sugar
- 2 tsp vanilla
- 2 tsp freshly grated orange zest

Orange Buttercream

Method

Nuts for Decoration

To roast the cup of walnut halves, spread the nuts in a single layer on a baking sheet and toast for 5 to 8 minutes, or until the nuts are fragrant. Transfer the walnuts to another baking sheet to stop the cooking and cool completely. Finely chop the nuts.

Cranraspberry Filling

1. In a small saucepan, combine the water and sugar. Cook over medium-low heat, stirring with a wooden spoon until the sugar dissolves. Add the cranberries, orange zest and cinnamon stick.
2. Increase the heat to medium and boil gently for 5 to 10 minutes or until the cranberries are soft and the mixture is thick. Remove the pan from the heat and stir in the raspberry preserves. Strain the mixture through a sieve into a small bowl. Cool the cranraspberry filling to room temperature.

Walnut Sponge Cake

1. In a small saucepan, heat the cream and butter until small bubbles appear around the sides of the pan. Swirl the pan a couple of times to melt the butter. Remove the pan from the heat. Cool the cream mixture until tepid but not cold.

2. In the container of a food processor fitted with the metal chopping blade, combine the flour, walnuts, 2 TBS of the granulated sugar, baking powder, cinnamon & salt. Process for 35 to 45 seconds or until the walnuts are finely ground. Transfer the walnut/flour mixture to a small bowl.
3. In a large heatproof bowl, whisk the eggs and egg yolks until the yolks and whites are blended. Whisk in the remaining ¼ cup granulated sugar in a steady stream, then whisk in the brown sugar.
4. Set the bowl in a pot of hot, not simmering, water, with the bottom of the bowl touching the water. Continue whisking the egg mixture for 3 to 5 minutes, or until the sugar crystals have dissolved and the mixture is hot to the touch (110° to 120°). Remove the bowl from the pot of hot water.
5. Using a hand-held electric mixer set at medium-high speed, beat the egg mixture for 6 to 8 minutes, or until it has tripled in volume and the batter forms a thick ribbon when the beaters are lifted. The batter should hold a crease if you draw a finger about 1 ½ inches across the surface of the batter. Beat in the vanilla.
6. Sprinkle one-fourth of the walnut/flour mixture over the top of the batter and gently fold it in using a large whisk or rubber spatula. In three more additions, sprinkle the remaining walnut/flour mixture over the batter and fold it in.
7. A little at a time, gently fold in the tepid cream mixture, being careful not to deflate the batter too much. Scrape the batter into the prepared pan and spread it evenly with a spatula. Tap the pan on the surface of a work table to release any large air bubbles.
8. Bake the sponge cake for 15 to 20 minutes, or until the center of the cake springs back when gently pressed. Cool the sponge cake in the pan on a wire rack for 10 minutes. With the tip of a sharp knife, loosen the edges of the cake from the sides of the pan. Using the aluminum foil ends as handles, transfer the cake to a large wire rack. Cool the cake completely.
9. Cover the sponge cake with a flat baking sheet and invert the cake. Carefully peel off the aluminum foil. Cover the sponge cake with a cutting board or a flat baking sheet and invert the sponge cake so that it is right side up.

Orange Buttercream

In a large bowl, using a hand-held electric mixer set at medium-high speed, beat the butter for 1 minute, until very creamy. Slowly beat in the sugar. Continue beating for 10 to 12 minutes, or until the buttercream is very light and almost white in color. Beat in the vanilla. Transfer 1 ¼ cups of the buttercream to a small bowl and reserve for decorating the cake. Beat the orange zest into the remaining buttercream.

Assemble

1. Using a serrated knife, trim 1/8 inch off all four sides of the walnut sponge cake. Cut the cake into three 15" by 3" strips, which will leave a bit of leftover cake. Place one of the sponge cake layers on a rectangular serving plate and surround it with strips of waxed paper to keep the border of the plate clean while you assemble and decorate the cake.
2. Using a small offset metal cake spatula, coat the cake strip, with half of the cranraspberry mixture. Spread ¾ cup of the orange buttercream over the cranraspberry layer. Place a second strip of the walnut sponge cake on top of the buttercream; coat the cake strip with the remaining cranraspberry filling & spread with ¾ cup of the orange buttercream. Place the third strip of walnut sponge cake on top of the filling.
3. Frost the top and the sides of the assembled cake with a smooth, even layer of the remaining orange buttercream.

Decorate

1. Slightly cup your hand and pick up a handful of the roasted chopped walnuts. Lightly press the walnuts onto one of the two long sides of the cake. Continue until the two long sides of the cake are coated with the walnuts.
2. Fill a pastry bag fitted with a star tip (such as Ateco / #0B) with half of the reserved buttercream. Pipe a narrow scroll border on the two long sides of the top edge of the cake.
3. Fill a second pastry bag fitted with a star tip (such as Ateco #5) with the remaining buttercream. Pipe twelve large swirled rosettes evenly spaced down the top center of the cake. Top each rosette with a walnut half.
4. Refrigerate the cake, and let it sit at room temperature for 30 to 40 minutes before serving.

Pumpkin Cake Roll

We need a blurb from Carol here about this recipe.

Before getting started:

- ☐ Serves 8.
- ☐ Preheat oven to 375°; grease and flour a 15" x 10" x 1" pan.
- ☐ You can line the pan with parchment, but be sure to grease and flour the parchment.

Ingredients

Cake

- ¾ cup flour
- 2 tsp cinnamon
- 1 tsp baking powder
- 1 tsp dried ginger
- ½ tsp nutmeg
- ½ tsp salt
- 3 eggs
- 1 cup sugar
- ⅔ cup pumpkin
- 1 tsp lemon juice
- 1 cup finely chopped walnuts

Frosting

- 1 cup powdered sugar
- 6 oz cream cheese at room temperature
- 4 TBS butter at room temperature
- ½ tsp vanilla

Method

Cake

1. Whisk the first six ingredients together in a small bowl.
2. In a large bowl, beat the eggs on high for three minutes, then gradually beat in the sugar. Stir in the pumpkin and lemon juice.
3. Fold the dry ingredients into the pumpkin mixture until combined.
4. Spread batter in prepared pan and top evenly with walnuts. Bake for 15 minutes.
5. Sprinkle a towel large enough to cover the cake with powdered sugar and place the cake on the towel walnut side down. Starting at the narrow end, roll the hot cake with towel and let cool.

Frosting

1. Combine frosting ingredients and beat until smooth.
2. Unroll cake, leaving it on the towel. Spread with the frosting, then use the towel to help roll the cake. Wrap with plastic and refrigerate until chilled.

Aunt Julia's Butter Cream Frosting

My friend from grammar school, Chris Sonaty, shared this recipe with me when we were in high school. His Aunt Julia would use this frosting on the cakes she would bake for Chris & his siblings each year on their birthdays. Similar to the cooked frosting included in the Moist Chocolate Cake recipe at the beginning of this chapter, this uses flour to provide structure.

Before getting started:

- ☐ Makes enough to frost a 9" by 13" cake or two layers.
- ☐ Bring margarine & shortening to room temperature.
- ☐ You can try using butter instead of margarine.

Ingredients

- 2 TBS flour
- 1 cup water
- ½ cup (1 stick) margarine
- ½ cup shortening
- 1 cup sugar

Method

1. Mix flour and water to make a paste.
2. Add paste to remaining ingredients in a mixing bowl and beat until light and fluffy.

Joanne Dravet's Cherry Date Nut Bread

Our friend John Dravet shared this recipe from his mother. He says: "This bread was served as a snack or breakfast food. Served at room temperature, a spread of butter adds a bit of saltiness to its sweetness. Usually multiple loaves are baked and frozen for later use or given as holiday gifts."

Before getting started:

- ☐ Makes 1 loaf.
- ☐ Preheat oven to 350° and have a greased 9 ½" by 6" by 3" pan on hand. Move rack to center of oven.
- ☐ A small package of dates from the produce section is about the right size for this recipe.
- ☐ This bread freezes well wrapped in aluminum in a freezer bag.
- ☐ John avoids doubling this recipe. He finds it easier (and gets better results) to measure out two sets of ingredients and make one loaf after the other.

Ingredients

- 1 ½ cups boiling water
- 1 cup dried, pitted dates, finely chopped
- 2 ¼ cups sifted flour
- 2 tsp baking soda
- ½ tsp salt
- ¼ tsp baking powder
- 1 ½ cups sugar
- 1 egg, beaten
- 1 cup chopped walnuts
- 1 TBS melted shortening
- 1 tsp vanilla
- 1 small bottle (or 1 cup) drained Maraschino cherries

Method

1. Boil 1 ½ cups of water and pour over dates. Let sit at least 10 minutes.
2. Whisk flour, baking soda, salt & baking powder to combine. Mix walnuts with dry ingredients.
3. Using a stand mixer, cream sugar & egg at medium speed.
4. Add flour / walnut mixture to bowl and mix until combined.
5. Add dates along with soaking water to mixer. Increase speed and mix until incorporated. Then add melted shortening and vanilla extract.
6. Mix cherries into batter by hand and pour batter into prepared pan.
7. Bake 1 hour 15 minutes. Check with wooden toothpick to see if center is done. Toothpick should come out dry.
8. Cool pan on wire rack for 15 minutes. Loosen bread from sides of pan with a sharp knife and remove from pan. Cool bread on a wire rack.

Aunt Jo's Banana Nut Bread

We need a blurb from Carol here about this recipe.

Before getting started:

- ☐ Makes a 9" loaf.
- ☐ Heat oven to 350°; have ready a buttered a 9" loaf pan.

Ingredients

- | | |
|--|-----------------------|
| ⅓ cup milk | 1 cup sugar |
| 1 tsp vinegar | 2 mashed bananas |
| 2 cups flour | 2 eggs |
| 1 tsp baking soda | ¾ cup nuts |
| ½ tsp salt | ¾ coconut, if desired |
| ½ cup (1 stick) butter at room temperature | |

Method

1. Mix the milk and vinegar and set aside.
2. Whisk the flour, baking soda & salt together in a medium bowl and set aside.
3. In a large bowl, use a mixer to cream the butter and sugar, then add the bananas and eggs, beating until well-combined.
4. Turn mixer to low and alternate adding the dry ingredients and the milk mixture in two or three additions.
5. Scrape down the bowl and beat for a minute or two on medium speed to fully combine. Mix in the nuts & coconut, if using.
6. Pour the batter into the prepared pan and bake for 60 to 70 minutes. Cool on a rack for 15 minutes before removing from the pan.

Cheesecakes

Praline Cheesecake

*This recipe is from Cajun Cooking by Marjie Lambert.
The original recipe has a topping and sugared pecans for a garnish.
I don't include them because the cheesecake is so very good all by itself.*

Before getting started:

- ☐ Serves 12.
- ☐ Preheat oven to 350°; have ready a 9" springform pan.
- ☐ I use whole milk ricotta.
- ☐ Note that 8 graham crackers generally make 1 cup of crumbs.

Ingredients

Crust

- 1 ½ cups graham cracker crumbs
 - ½ cup ground pecans
 - 3 TBS brown sugar
 - 5 TBS butter, melted
- #### Praline Syrup
- ¼ cup butter
 - ½ cup brown sugar
 - ¼ cup heavy cream
 - 2 TBS light corn syrup
 - ¼ cup finely chopped pecans
 - ½ tsp vanilla

Filling

- 1 ¼ cups sugar
- 1 ½ lbs cream cheese
- 8 oz ricotta cheese
- 2 tsp fresh lemon juice
- 1 tsp vanilla
- 3 eggs

Method

1. Mix all the crust ingredients together and press in the bottom and up the sides of the pan. (The crust will not go all the way to the top of the pan.) Bake 8 minutes and let cool.
2. For the filling, cream the sugar and cheeses together add the lemon juice and vanilla until blended, then beat in the eggs one at a time until the mixture is smooth. Set aside.
3. For the syrup, in a heavy sauce pan heat the butter over low heat. As soon as it is melted, add the sugar, cream, and corn syrup. When the mixture is smooth, add the pecans and cook over low heat, stirring constantly for 3 minutes. Remove from heat and stir in vanilla.
4. Pour one-third of filling in the crust, and drizzle one half of the syrup on it. Try not to make it a solid layer. Cover with half of the remaining batter, the remaining syrup, then top with the last of the batter.
5. Bake for about an hour, until the top of the cake is light gold. Let cake cool completely before removing sides of the pan. Refrigerate leftovers.

Toni Ann's Cheesecake

This crustless cheesecake is easy to make, and tastes great.

Before getting started:

- ☐ Makes a 9" cake.
- ☐ Preheat oven to 450°; butter a 9" springform pan.

Ingredients

- 2 lb cream cheese, softened
- 1 cup sugar
- ½ can (7 oz) Eagle Brand milk
- 8 oz sour cream
- 2 eggs
- 1 TBS vanilla
- 1 ½ tsp cornstarch

Method

1. Blend cream cheese, sugar, and condensed milk until combined. Add other ingredients and beat on medium speed until smooth.
2. Pour batter into prepared pan and bake for 10 to 15 minutes, until cake rises and is light brown, then lower temperature to 150° and bake for an additional 35 to 40 minutes. Cool for 30 minutes before removing from pan and serving. Add toppings if desired, and refrigerate for at least 2 hours.

Cinnamon Roll Cheese Cake

This recipe is from Better Homes and Gardens Magazine (October 2024) and was recommended by a good friend and former co-worker, Karie Roach. The recipe includes a frosting and garnish of mini-cinnamon rolls, but the cheesecake is great without them.

Before getting started:

☐ Serves 16.

☐ Preheat oven to 375°.

☐ Have ready a 10" springform pan.

Ingredients

Crust

- 2 ¼ cups crushed Biscoff cookies (about 30)
- 1 TBS sugar
- ¼ cup finely chopped pecans
- ½ tsp ground cinnamon
- ¼ tsp salt
- ½ cup butter, melted

Cinnamon Swirl

- ¾ cup packed brown sugar
- 6 TBS flour
- 3 TBS butter, melted
- 2 TBS cinnamon
- ½ tsp vanilla
- ½ tsp salt

Cheese Filling

- 4 8-oz pkg cream cheese, softened
- 1 ¼ cup sugar
- ½ cup sour cream
- 1 TBS vanilla
- 1 tsp cinnamon
- 3 eggs, lightly beaten

Frosting

- 4 oz softened cream cheese
- ½ cup powdered sugar
- 1 cup heavy cream
- 1 tsp vanilla

Mini Cinnamon Rolls

- ¼ packed brown sugar
- 2 tsp cinnamon
- 1 8 oz pkg crescent roll dough
- 3 TBS softened butter

Method

Cheesecake

1. In a large bowl combine the first five ingredients. Stir in the melted butter and press the crumb mixture onto the bottom and about 1 inch up the sides of the pan.
2. In a small bowl combine the cinnamon swirl ingredients.
3. In a large mixing bowl, beat cream cheese and the sugar on medium until fluffy, scraping sides of bowl occasionally. Beat in sour cream, the 1 TBS vanilla, and remaining 1 tsp cinnamon on low until smooth. Stir in eggs until well combined.
4. Pour one-third of the cream cheese mixture (about 2 cups) over the prepared crust and sprinkle half (about 1 cup) of the cinnamon swirl mixture over batter. Repeat layers, and pour the remaining cream cheese mixture over the top.
5. Bake until a 2 ½" area around edge is set when cheesecake is gently shaken, about 40 minutes. Tent with foil if needed to prevent over-browning. Turn off oven, leaving cheesecake in for an additional 20 minutes.
6. Cool in pan on a wire rack 15 minutes. Using a sharp knife, loosen crust from sides of pan and let cool an additional 30 minutes. Remove sides of pan. Cover and chill 4 to 12 hours.
7. Let stand for 15 minutes at room temperature before serving.

8. Frost with cream cheese frosting, drizzle with cinnamon honey, or garnish with mini cinnamon rolls as desired.

Cream Cheese Frosting

1. Beat the cream cheese and powdered sugar until combined. Gradually add heavy cream, and continue beating until frosting thickens and forms soft peaks.
2. Beat in vanilla just until combined. Do not overbeat; frosting should remain soft.

Mini Cinnamon Rolls

1. Preheat oven to 350° and line a baking sheet with parchment paper. In a bowl, mix brown sugar and cinnamon.
2. On a lightly floured surface, roll the crescent roll dough to a 13" by 7" rectangle. Spread dough with butter and sprinkle with the sugar mixture.
3. Cut dough in half crosswise to make two 7" by 6 ½" rectangles. Tightly roll up rectangles to make two 7" logs; wrap with plastic wrap and freeze until firm, 15 minutes.
4. Unwrap frozen dough and with a sharp knife, cut logs crosswise into ½" inch pieces, reshaping or freezing as needed to hold shape. Place rolls 1 inch apart on prepared baking sheet and bake until golden and centers are done, 10 to 12 minutes; cool slightly.
5. Glaze with powdered sugar glaze. Makes 28 rolls

