



CAKE COOKBOOK

BEST CAKE RECIPES FOR MOTHER'S DAY



Cake Cookbook

Best Cake Recipes for Mother's Day

Janice Dreese

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Contents

[Milk & Cookies Cake](#)

[Yellow Cake](#)

[Champagne Cake](#)

[Tiramisu Cake](#)

[Angel Food Cake](#)

[Lemon Blueberry Cake](#)

[Cookie Cake](#)

[Banana Pudding Poke Cake](#)

[Strawberry Shortcake Cheesecake](#)

[Black Forest Cake](#) 29

[Chocolate Magic Cake](#)

[Strawberry Cheesecake](#)

[Blueberry-Lemon Upside-Down Cake](#)

[Matcha Cake](#)

[Banana Pudding Cake](#)

[Lemon Layer Cake](#)

[Chocolate Chip Cookie Cake](#)

[Vanilla Bundt Cake](#)

[Peanut Butter Cup Bliss Sheet Cake](#)

[Homemade Strawberry Cake](#)

[Nutella Cheesecake](#)

[Ultimate Coconut Cake](#)

Milk & Cookies Cake



YIELDS:16 SERVINGS
PREP TIME:0 HOURS 15 MINS
TOTAL TIME:3 HOURS 15 MINS

INGREDIENTS

FOR THE CAKE

- 1 1/2 c. (3 sticks) butter, softened
- 2 1/4 c. granulated sugar
- 4 large eggs
- 1 tbsp. pure vanilla extract
- 3 c. all-purpose flour
- 1/4 c. cornstarch
- 2 tsp. baking powder
- 1 tsp. kosher salt
- 1 1/4 c. milk

- 1 c. mini chocolate chips
- 9 Chips Ahoy cookies, crushed

FOR THE FROSTING

- 2 c. (4 sticks) butter, softened
- 1/2 tsp. kosher salt
- 1 (14-oz.) can sweetened condensed milk
- 2 c. powdered sugar

FOR GARNISH

- Chips Ahoy cookies

DIRECTIONS

1. Make cake: Preheat oven to 350°. Line three 8" cake pans with parchment paper.

2. In a large bowl using hand mixer (or in the bowl of a stand mixer), beat together butter and sugar until light and fluffy. Add eggs one at a time, beating well after each addition. Add vanilla and mix until combined.

3. In another large bowl, whisk together flour, cornstarch, baking powder, and salt. Add half of the dry ingredients to the wet ingredients, beating until just combined. Pour in milk and mix until fully incorporated. Add remaining dry ingredients and stir until just combined. Fold in mini chocolate chips and crushed cookies.

4. Divide batter evenly between prepared cake pans. Bake until slightly golden on top and a toothpick inserted into the middle comes out clean, about 38 to 40 minutes. Let cool completely.

5. Meanwhile, make frosting: In a large bowl using the hand mixer, or in a standing mixer with the paddle attachment, beat butter and salt until light, fluffy, and lightened in color, 5 to 7 minutes. Slowly beat in sweetened condensed milk until fully incorporated, then beat in powdered sugar until smooth.

6. To assemble cake: Use a serrated knife to level tops of cakes. Place a small spoonful of frosting in the center of your serving

dish to secure bottom cake. Cut four 3" wide strips of parchment paper, and place in a square on your serving dish.

7. Frost crumb coat: Place first layer of cake in the center of your serving dish. Top with 1 cup buttercream and smooth into an even layer. Top with second cake, frost with another cup of buttercream, then top with final cake and frost with one more cup buttercream. Smooth out excess frosting along sides of cake until completely coated, adding more fresh buttercream if needed. Refrigerate 30 minutes.

8. When crumb coat has hardened, continue frosting cake with a thick layer of buttercream, reserving 1/2 cup for piping, if desired.

9. Decorate cake with cookies and serve.

Yellow Cake



YIELDS:8 SERVINGS

PREP TIME:0 HOURS 20 MINS

TOTAL TIME:1 HOUR 55 MINS

INGREDIENTS

FOR THE CAKE

- Cooking spray
- 2 c. all-purpose flour
- 3 tbsp. cornstarch
- 1 1/2 tsp. baking powder
- 1 tsp. kosher salt
- 1 c. (2 sticks) butter, softened
- 1 c. granulated sugar
- 1/2 c. packed brown sugar
- 2 large eggs, plus 6 egg yolks
- 2 tsp. pure vanilla extract
- 3/4 c. milk

FOR THE FROSTING

- 1 c. (2 sticks) melted butter
- 3 c. powdered sugar
- 1 c. unsweetened cocoa powder
- 1/3 c. heavy cream
- 1 tsp. pure vanilla extract
- Pinch of kosher salt

DIRECTIONS

1. Make cake: Preheat oven to 350°. Line two 8" round cake pans with parchment paper and grease with cooking spray.

2. In a large bowl, whisk together flour, cornstarch, baking powder, and salt. In another large bowl using a hand mixer (or in the bowl of a stand mixer fitted with the paddle attachment), beat together butter and sugars until light and fluffy. Add eggs and yolks, one at a time until well combined, scraping down sides of bowl occasionally, then add vanilla.

3. Add dry ingredients to wet ingredients and mix until just combined, then add milk and mix until combined.

4. Divide batter evenly between prepared pans and bake until a toothpick inserted in the middle comes out clean, 25 to 30 minutes. Let cool 10 minutes, then invert onto a wire cooling rack to cool completely.

5. Meanwhile, make frosting: In a large bowl, beat together melted butter, powdered sugar, and cocoa powder until smooth. Add cream, vanilla, and a pinch of salt and beat until light and fluffy.

6. Level cakes with a large serrated knife by holding knife horizontal to cake and slicing a thin layer off the tops until even. Add about half of icing to one layer of cake and spread into an even layer. Top with second cake layer and frost with remaining icing.

Champagne Cake



YIELDS:12 SERVINGS

PREP TIME:0 HOURS 15 MINS

TOTAL TIME:2 HOURS 15 MINS

INGREDIENTS

FOR CAKE

- Cooking spray
- 1 1/4 c. all-purpose flour
- 1/4 c. cornstarch
- 2 tsp. baking powder
- 1/2 tsp. kosher salt
- 3 large egg whites, at room temperature
- 2/3 c. Champagne or Prosecco, at room temperature

- 1 tsp. pure vanilla extract
- 1 1/3 c. granulated sugar
- 3/4 c. (1 1/2 sticks) butter, softened
- 1 tsp. lemon zest

- Sanding sugar, for garnish

FOR FROSTING

- 5 c. powdered sugar
- 1 1/2 c. (3 sticks) butter, softened
- 1/4 c. sour cream
- 1 tsp. pure vanilla extract
- Pinch of kosher salt
- 1 c. chopped strawberries

DIRECTIONS

1. Preheat oven to 350°. Grease two 8" cake pans with cooking spray then line with parchment rounds.
2. Make cake: In a medium bowl, whisk together flour, cornstarch, baking powder, and salt. In another medium bowl, whisk to combine egg whites, champagne, and vanilla.
3. In a large bowl using a hand mixer, cream together sugar and butter until light and fluffy, 2 to 3 minutes. Alternate adding the flour mixture and the egg mixture, beginning and ending with the flour mixture. Fold in lemon zest and divide batter between prepared cake pans. Bake until sides of cakes begin to peel away from baking pans, about 30 minutes. Let cool for 30 minutes, then turn out onto a cooling rack to cool completely.
4. Make frosting: In a large bowl using a hand mixer, combine powdered sugar, butter, sour cream, vanilla, and salt until smooth. Reserve 1 cup frosting in a medium bowl and gently fold in chopped strawberries to combine.
5. Place one layer on cake stand or serving platter, then top with the strawberry frosting and second cake layer. Frost top and sides of

cake, then transfer remaining frosting into a piping bag fitted with a star tip. Pipe dollops of frosting all along the outside of the cake. Sprinkle with clear sanding sugar and serve.

Tiramisu Cake



YIELDS:12 - 16 SERVINGS

PREP TIME:0 HOURS 20 MINS

TOTAL TIME:2 HOURS 30 MINS

INGREDIENTS

FOR THE CAKE

- Cooking spray
- 1 1/2 c. all-purpose flour
- 1 1/2 tsp. baking powder
- 1/2 tsp. kosher salt
- 5 large eggs, separated
- 1 1/4 c. granulated sugar, divided
- 1 tsp. pure vanilla extract
- 1/2 c. milk
- 4 tbsp. melted butter, cooled

FOR THE COFFEE MIXTURE

- 1/2 c. strong brewed coffee
- 1 tbsp. dark rum

FOR THE FROSTING

- 1 1/2 c. (3 sticks) butter, softened
- 8 oz. mascarpone, room temperature
- 1 tsp. pure vanilla extract
- 1/2 tsp. kosher salt
- 3 c. powdered sugar
- 1/4 c. heavy cream
- 2 tbsp. cocoa powder, for garnish

DIRECTIONS

1. Make the cake: Preheat oven to 350° and grease two 8" pans with cooking spray and line with parchment. In a large bowl whisk together flour, baking powder, and salt.

2. In another large bowl using a hand mixer, beat together egg yolks and 1 cup sugar until stiff ribbons trail behind beaters, then beat in vanilla and set aside.

3. In a third large bowl using a hand mixer, beat egg whites until soft peaks form then gradually add in remaining 1/4 cup sugar and continue beating until stiff peaks form.

4. Add yolk mixture to dry ingredients and beat together. Add in milk and melted butter and beat until combined. Gently fold in egg whites until just combined.

5. Pour batter into prepared pans and bake until a toothpick inserted into middle of the cakes comes out clean and tops are lightly golden, 26 to 28 minutes.

6. Let cool completely, then slice in half to create 4 thin round layers.

7. In a small bowl or measuring cup, stir to combine coffee and rum.

8. Make frosting: In a large bowl using a hand mixer or the bowl of a stand mixer using the paddle attachment, beat butter, mascarpone, vanilla, and salt until smooth. Add powdered sugar gradually, until completely combined. If buttercream is too thick, add heavy cream one tablespoon at a time until preferred texture is reached.

9. Build cake: Place first layer of cake on serving dish, then brush cut side with coffee mixture. Add a layer of frosting to the top, then top with next cake layer. Continue brushing layers with coffee mixture and topping with an even layer of frosting until all layers are used. Frost sides of cake, reserving remaining frosting for the top of the cake.

10. Transfer remaining frosting to piping bag, then pipe dollops all over the top of the cake. Dust with cocoa powder before serving.

Angel Food Cake



YIELDS:10 SERVINGS

PREP TIME:0 HOURS 15 MINS

TOTAL TIME:1 HOUR 0 MINS

INGREDIENTS

- Cooking spray, for pan
- 1 c. all-purpose flour, sifted
- 1/4 c. cornstarch
- 1/2 tsp. kosher salt
- 12 egg whites, at room temperature
- 1 tsp. cream of tartar
- 1 1/2 c. granulated sugar
- 1 tsp. pure vanilla extract
- 1/2 tsp. almond extract

- Whipped cream, for serving
- Sliced strawberries, for serving

DIRECTIONS

1. Preheat oven to 350° and grease a tube pan with cooking spray. In a large bowl, sift together flour, cornstarch, and salt.
2. In another large bowl beat egg whites and cream of tartar

until soft peaks form, then gradually add sugar until stiff peaks form. Beat in extracts.

3. Gently fold in half the dry mixture until fully combined, then fold in remaining dry mixture until just combined. Be careful not to deflate egg whites!

4. Pour batter into prepared pan and bake until a toothpick inserted into the middle comes out clean, 35 to 40 minutes. Let cool 15 minutes then remove from pan and let cool completely. Serve with whipped cream and strawberries.

Lemon Blueberry Cake



YIELDS:8 - 10

PREP TIME:0 HOURS 25 MINS
TOTAL TIME:0 HOURS 55 MINS

INGREDIENTS

- 1 (15.25oz). box vanilla cake, plus ingredients called for on box

- Juice and zest of 1 1/2 lemons, divided, plus more zest for garnish
- 1 3/4 c. fresh blueberries, divided
- 3 tbsp. all-purpose flour
- 1 c. (2 sticks) butter, softened
- 3 c. powdered sugar
- 1/4 c. heavy cream
- 1 tsp. pure vanilla extract
- Pinch of kosher salt
- 2 Thin lemon slices, for topping

DIRECTIONS

1. Preheat oven to 350° and grease three 9" cake pans with cooking spray. Line with parchment. Prepare cake mix according to package directions, then stir in juice and zest of 1 lemon.

2. In a small bowl, toss 1 cup blueberries and flour until completely coated (to keep the berries from sinking). Gently fold blueberries into the batter.

3. Divide cake batter evenly among prepared cake pans and bake until a toothpick comes out clean, 18 to 20 minutes.

4. Let cool in pans for 10 minutes, then invert onto a wire rack and let cool completely.

5. Make frosting: In a large bowl using a hand mixer or the bowl of a stand mixer using the whisk attachment, beat butter and 2 1/2 cups powdered sugar. Add remaining lemon juice and zest and heavy cream and beat until combined, then beat in vanilla and salt. (Add remaining 1/2 cup powdered sugar as desired for texture and flavor.)

6. Place a dab of frosting on cake plate (to keep cake in place) and place parchment strips on each side of the cake plate. Place down first cake and top with frosting, then top with second cake and frost. Repeat with third cake and frost sides.

7. Garnish with remaining blueberries, lemon slices, and zest and serve.

Cookie Cake



YIELDS:8 - 10

PREP TIME:0 HOURS 25 MINS

TOTAL TIME:0 HOURS 25 MINS

INGREDIENTS

- 1 c. butter, softened
- 3/4 c. packed brown sugar
- 3/4 c. granulated sugar
- 2 large eggs
- 2 tsp. pure vanilla extract
- 2 2/3 c. all-purpose flour
- 1 tsp. baking soda

- 1/2 tsp. kosher salt
- 2 c. chocolate chips (plus more for sprinkling)
- 1/4 c. rainbow sprinkles (plus more for sprinkling)
- 1 c. [vanilla frosting](#)

DIRECTIONS

1. Preheat oven to 350° and line a 9" round cake pan with parchment paper. Grease with cooking spray. In a large bowl using a hand mixer, beat butter and sugars until light and fluffy. Add eggs, one at a time, beating well between each addition. Stir in vanilla. Add flour, baking soda and salt and mix on low until just combined. Fold in chocolate chips and rainbow sprinkles.

2. Press cookie dough into an even layer in the prepared pan. Top with more chocolate chips and sprinkles, if desired. Bake until the cookie is golden, about 25 minutes. Let cool in pan for 15 minutes then transfer cake to a cooling rack to cool completely.

3. Transfer frosting to a piping bag fit with a large star tip. Pipe frosting around the edge of the cooled cookie cake. Slice into wedges.

Banana Pudding Poke Cake



YIELDS:10 - 12

PREP TIME:0 HOURS 20 MINS

TOTAL TIME:0 HOURS 45 MINS

INGREDIENTS

- Cooking spray, for pan
- Flour, for pan
- 1 box yellow cake mix, plus ingredients called for on box
- 2 boxes vanilla pudding mix
- 3 c. milk
- 2 c. heavy cream
- 2 tbsp. sugar
- 1 tsp. vanilla extract
- 3 bananas, thinly sliced
- 20 Nilla Wafers, 4 crushed

DIRECTIONS

1. Make cake: Preheat oven to 350° and grease and flour a 9"-x-13" cake pan. Prepare yellow cake mix according to box instructions. Pour batter into prepared pan and bake until a toothpick inserted in the center comes out clean, about 25 minutes. Let cool 10 minutes.

2. Meanwhile, prepare pudding: In a small bowl, whisk together pudding packets and milk until thick.

3. In another large bowl, beat cream, sugar, and vanilla until stiff peaks form.

4. Using the handle tip of a wooden spoon, poke holes all over the cake. Spread pudding mixture on top and top with a layer of banana slices. Spread whipped cream on top and sprinkle all over with crushed and whole Nilla Wafers and more banana slices.

Strawberry Shortcake Cheesecake



YIELDS:8

PREP TIME:0 HOURS 40 MINS

TOTAL TIME:6 HOURS 40 MINS

INGREDIENTS

- Vanilla cake mix, plus ingredients called for on box
- 2 (8-oz.) blocks cream cheese, softened to room temperature
- 3/4 c. powdered sugar
- 2 c. cold heavy cream
- 3 c. strawberries, 2 c sliced and the rest left whole

DIRECTIONS

1. Grease an 8" springform pan with cooking spray.
2. In a large bowl, mix all ingredients for vanilla cake. Pour ½ cup in pan, or enough to coat the bottom of your pan. (Save the rest of the batter for a separate cake or cupcakes!)
3. Bake until golden and a toothpick comes out dry.
4. In a large bowl using an electric mixer, beat cream cheese until light and fluffy, 2 minutes. Add sugar to combine, then gradually add cream and beat on high speed until stiff peaks form.
5. Press the slices of strawberry along the edge of the springform pan, so that the bottoms of the strawberries touch the cake. Place your whole strawberries on the surface of the cake leaving about a ½" between each. Cover with the cheesecake mixture and refrigerate for 5 to 6 hours.
6. Garnish with more chopped strawberries. Serve.

Black Forest Cake



YIELDS:16 SERVINGS

PREP TIME:0 HOURS 30 MINS

TOTAL TIME:2 HOURS 30 MINS

INGREDIENTS

FOR THE CAKE + SYRUP

- 2 boxes devil's food cake mix, plus ingredients called for on box
- 1 (24-oz.) jar sour cherries
- 1/2 c. granulated sugar
- 1/4 c. kirsch

FOR THE FROSTING + TOPPING

- 3 tsp. unflavored gelatin
- 4 c. heavy whipping cream
- 1 c. powdered sugar
- 1 tsp. pure vanilla extract

- Fresh cherries, for topping
- Chocolate shavings, for topping

DIRECTIONS

1. Make cake: Preheat oven to 350°. Line three 9" round cake pans with parchment paper and grease with cooking spray.
2. Prepare cake mixes according to package instructions. Divide cake batter between prepared pans and bake according to package instructions or until a toothpick inserted into the center comes out clean. Let cakes cool in pans for 10 minutes, then invert onto wire racks to cool completely.
3. Meanwhile, make syrup: Drain cherries, reserving 1/2 cup juice. Reserve cherries for assembling cake. In a small saucepan, combine reserved juice with 1/2 cup sugar. Bring to a boil, stirring to dissolve sugar. Remove from the heat and add the kirsch.
4. Make frosting: In a medium heatproof bowl, sprinkle gelatin over 1/4 cup boiling water and whisk to dissolve. If necessary, microwave in 5-second increments to dissolve gelatin completely. Beat the heavy cream with the powdered sugar until soft peaks form. Add the vanilla. While beating, slowly pour the gelatin mixture into the whipped cream until combined.
5. Transfer 1 cup of the frosting into a pastry bag fitted with a star tip and set aside.
6. Place 1 layer of cake on a platter and brush heavily with cherry syrup. Spread 1 1/4 cups of frosting over the top of the cake. Cover with half of the reserved cherries. Place another cake layer on top and repeat. Top with remaining cake layer and brush heavily with syrup. Spread the remaining frosting over the top and sides of the cake.
7. Sprinkle the shaved chocolate around the top of the cake and press into the sides.
8. Pipe dollops of frosting around the top edge of the cake with reserved frosting and top each dollop with fresh cherries.

Chocolate Magic Cake



YIELDS:12

PREP TIME:0 HOURS 15 MINS

COOK TIME:0 HOURS 50 MINS

TOTAL TIME:1 HOUR 5 MINS

INGREDIENTS

- 1/2 c. unsalted butter, melted and cooled slightly
- 2 1/2 c. Milk, warmed
- 1 c. flour
- 1/2 c. cocoa powder
- 4 eggs, separated
- 1/8 tsp. white vinegar
- 1 1/2 c. granulated sugar
- 1 tsp. espresso powder
- 1 tsp. vanilla extract
- strawberries, for serving
- Powdered sugar, for dusting

DIRECTIONS

1. Preheat the oven to 325 degrees F.
2. Grease a 8"x8" baking dish with butter or cooking spray.
3. In a medium bowl bowl, whisk together the flour and cocoa powder. Set aside.
4. In a separate bowl, whip the egg whites with vinegar until stiff peaks form. Set aside.
5. In a third bowl, beat the egg yolks and sugar until pale yellow in color (it will still be grainy). Beat in the melted butter, espresso powder and vanilla extract until evenly incorporated. Mix the flour mixture into the batter until evenly incorporated. Add the milk and beat low speed. Gradually and gently fold in the egg whites. Pour the batter into the prepared pan and bake for 50-60 minutes or until the cake is slightly jiggly.
6. Cool completely. Dust with powdered sugar and garnish with fresh berries.

Strawberry Cheesecake



YIELDS:12

PREP TIME:0 HOURS 20 MINS
TOTAL TIME:6 HOURS 30 MINS

INGREDIENTS

FOR THE CHEESECAKE

- 3 8-oz. blocks cream cheese, softened
- 1 c. sugar
- 3 large eggs
- 1/4 c. sour cream
- 1 tsp. pure vanilla extract
- 1 tsp. lemon zest
- Sliced strawberries, for garnish

FOR THE CRUST

- 15 graham crackers, crushed

- 5 tbsp. butter, melted
- 2 tbsp. sugar
- pinch of kosher salt

FOR THE SAUCE

- 1 c. strawberry preserves
- 2 tsp. water (or lemon juice)

DIRECTIONS

1. Preheat oven to 325° and grease a 9” springform pan with cooking spray. Make cheesecake mixture: In a large bowl using a hand mixer, beat cream cheese and sugar until combined. Add eggs and beat until combined, then add sour cream, vanilla and lemon zest.

2. Make crust: Stir together graham cracker crumbs, butter, sugar, and salt until completely moist. Spray a 9” springform pan with cooking spray and press graham mixture into prepared pan until packed. Pour cheesecake mixture over crust.

3. Bake until slightly jiggly in the center, about 1 hour 10 minutes. Let cool 1 hour in oven, then refrigerate until completely cool, at least 4 hours and up to overnight.

4. Make glaze: In a small saucepan over medium heat, combine strawberry preserves and lemon juice. Whisk constantly until the mixture is smooth.

5. Top the cheesecake with strawberries, then brush the glaze over strawberries. Slice into wedges and serve cold.

Blueberry-Lemon Upside-Down Cake



YIELDS:8 SERVINGS
PREP TIME:0 HOURS 15 MINS
TOTAL TIME:2 HOURS 5 MINS

INGREDIENTS
FOR THE BLUEBERRY TOPPING

- 2 c. blueberries
- 1 tbsp. granulated sugar
- 2 tbsp. lemon juice

FOR THE CAKE

- Cooking spray
- 1 3/4 c. all-purpose flour
- 3/4 tsp. baking powder
- 1 tsp. kosher salt

- 1/2 c. (1 stick) butter, softened
- 1 c. granulated sugar
- 1/2 c. lightly packed brown sugar
- 2 large eggs
- 2 tsp. lemon zest
- 1 tsp. pure vanilla extract
- 3/4 c. whole milk

FOR GARNISH

- 1 c. cold heavy cream
- 2 tbsp. powdered sugar
- 1/4 c. fresh blueberries
- 3 slices lemon, cut into quarters

DIRECTIONS

1. Preheat oven to 350° and grease an 9" round cake pan with cooking spray. Make blueberry topping: In a small bowl, combine blueberries with sugar and lemon juice and toss to coat. Pour mixture into prepared baking pan and arrange into an even layer.

2. Make cake: In a medium bowl, whisk together flour, baking powder, and salt.

3. In a large bowl using a hand mixer, beat together butter and sugars until light and fluffy, 3 to 4 minutes. Add eggs one at a time, then add lemon zest and vanilla and beat until combined. Add half of the dry ingredients to wet ingredients, beating until just combined. Pour in milk and mix until fully incorporated. Add remaining dry ingredients and stir until just combined.

4. Pour cake batter over blueberries and smooth with a spatula. Bake until a toothpick inserted into the center comes out clean, 1 hour. Let cool in pan 15 minutes then invert onto a cooling rack.

5. Meanwhile, make topping: In a large bowl using a hand mixer, beat heavy cream with powdered sugar until stiff peaks form. Top cake with whipped cream and garnish with blueberries and lemon slices and serve immediately.

Matcha Cake



YIELDS:12 SERVINGS

PREP TIME:0 HOURS 10 MINS

TOTAL TIME:2 HOURS 0 MINS

INGREDIENTS

FOR THE CAKE

- Cooking spray
- 1 c. (2 sticks) butter, softened
- 1 c. granulated sugar
- 3 large eggs
- 1 c. all-purpose flour
- 2 tsp. baking powder
- 2 tsp. cornstarch
- 2 tbsp. food-grade matcha powder
- 2 tbsp. water

FOR THE FROSTING

- 6 oz. cream cheese, softened
- 2/3 c. granulated sugar
- Pinch of kosher salt
- 2 c. cold heavy cream

FOR GARNISH

- 2 tbsp. powdered sugar
- 1/2 tsp. food-grade matcha powder

DIRECTIONS

1. Make cake: Preheat oven to 350°. Grease two 8" cake pans with cooking spray and line with parchment paper. In a large bowl using a hand mixer, beat together butter and sugar until light and fluffy, 3 to 4 minutes.

2. Separate egg yolks and egg whites. Add egg yolks to bowl with butter and sugar and beat until combined.

3. In a medium bowl, whisk together flour, baking powder, cornstarch, and matcha powder. Slowly fold flour mixture into bowl with butter and sugar until completely combined, adding 2 tablespoons water too loosen, if necessary.

4. In another medium bowl using a hand mixer, beat egg whites until soft peaks form, 3 to 4 minutes. Fold 1/4 of the egg whites into batter, then fold remaining egg whites into batter.

5. Divide mixture between prepared pans and bake until a toothpick inserted into center comes out clean, 17 to 19 minutes. Let cool completely.

6. Meanwhile, make frosting: In a large bowl using a hand mixer, beat cream cheese, sugar, and salt until completely combined. Slowly add heavy cream and beat until medium peaks form, 5 minutes.

7. To assemble: Place first cake on serving tray and top with half of the frosting. Place second cake on top and spread remaining frosting all over.

8. In a small bowl, whisk together matcha and powdered sugar.

Use a sieve to dust this over top of cake.

Banana Pudding Cake



YIELDS:8 - 10

PREP TIME:0 HOURS 20 MINS

TOTAL TIME:1 HOUR 20 MINS

INGREDIENTS

- 1 box vanilla cake mix, plus ingredients called for on box
- 1 (3.4 oz) box vanilla pudding mix
- 2 c. cold milk
- 1/2 c. Cool Whip
- 1 1/2 c. butter, softened
- 5 c. powdered sugar
- 2 tsp. pure vanilla extract
- Pinch of kosher salt
- 1/4 c. plus 2 tbsp. heavy cream
- 2 bananas, sliced
- 1 c. crushed Nilla Wafers

- Whole Nilla Wafers, for garnish

DIRECTIONS

1. Make cake: Preheat oven to 350°. Line two round 9" cake pans with parchment paper and grease with cooking spray. Prepare cake mix according to package instructions. Divide batter between cake pans and bake until a toothpick inserted into the center comes out clean, 25 to 30 minutes. Let cakes cool for 10 minutes in pans then invert onto wire racks to cool completely.

2. Make pudding: In a large bowl, combine pudding mix and milk and stir until thickened, about 5 minutes. Fold in Cool Whip.

3. Make buttercream frosting: In a large bowl using a hand mixer, combine butter, 3 cups powdered sugar, vanilla, and salt. Beat until light and fluffy. Add remaining sugar and heavy cream and beat until smooth.

4. Assemble cake: Using a serrated knife, cut off the rounded top of each cake to level. Top one cake with a layer of pudding then top with most of the banana slices (reserve some for garnish). Place second cake on top and frost entire cake with buttercream, reserving about 1 cup to pipe on top. Press crushed Nilla wafers around the sides of the cake.

5. Transfer remaining buttercream to a piping bag fitted with a large star tip and pipe large swirls around the top of the cake. Decorate with Nilla wafers and more banana slices.

Lemon Layer Cake



YIELDS:8 - 10 SERVINGS

PREP TIME:0 HOURS 15 MINS

TOTAL TIME:1 HOUR 15 MINS

INGREDIENTS

FOR THE CAKES

- Cooking spray, for pan
- 2 c. plus 3 tbsp all-purpose flour
- 1/4 c. plus 1 1/2 tsp cornstarch
- 2 tsp. baking powder
- 1/2 tsp. kosher salt
- 1 c. (2 sticks) butter, softened
- 2 tsp. lemon zest
- 1 1/2 c. granulated sugar
- 1 c. buttermilk
- 4 large egg whites
- 1 tsp. pure vanilla extract
- **FOR THE FROSTING + FILLING**
- 1 (8-oz.) block cream cheese, softened
- 1/2 c. (1 stick) butter, softened
- 5 c. powdered sugar
- 1 tsp. pure vanilla extract
- 1/4 c. lemon juice

- 1 (11-oz.) jar lemon curd
- Small lemon wedges, for garnish
- Lemon zest, for garnish

DIRECTIONS

1. Make cakes: Preheat oven to 350°. Line the bottoms of two 8” pans with parchment paper then grease with cooking spray. In a medium bowl, whisk together flour, cornstarch, baking powder, and salt.

2. In another bowl using a hand mixer (or in the bowl of a stand mixer), beat together butter, sugar, lemon zest and vanilla until light and fluffy. Add half of the flour mixture and beat until just combined, then pour in buttermilk and mix until fully incorporated. Add remaining dry ingredients and stir until just combined.

3. In another large bowl using a hand mixer, beat egg whites until stiff peaks form. Add about a quarter of whipped egg whites to batter and gently fold using a rubber spatula. Add remaining egg whites and fold until just combined.

4. Divide batter evenly between pans and bake until a toothpick inserted into the centers comes out clean, about 35 minutes. Let cool in pans on a rack for 10 minutes, then run a knife around inside of the pans and carefully invert cakes onto rack to cool completely.

5. Make frosting: In a large using a hand mixer, beat together cream cheese and butter. Add powdered sugar and beat until smooth, then add vanilla and lemon juice.

6. Decorate cake: On a serving plate, spread about a third of the frosting on one cake layer, then spread a thin layer of lemon curd on top. (Don't spread the lemon curd all the way to the edges or it'll be messy to frost the sides later!) Place second cake layer on top, then cover the entire cake with remaining frosting. Garnish top of cake with lemon slices and lemon zest.

Chocolate Chip Cookie Cake



YIELDS:10

PREP TIME:0 HOURS 10 MINS

TOTAL TIME:0 HOURS 30 MINS

INGREDIENTS

- 3 16.5-oz. logs chocolate chip cookie dough
- 2 c. butter, room temperature
- 6 c. powdered sugar
- 2 tsp. vanilla extract
- 1/4 c. milk
- Pinch kosher salt

DIRECTIONS

1. Preheat oven to 350°. Line 3 large baking sheets with parchment paper.
2. Divide each log of cookie dough into 2 balls. On each baking sheet, place two cookie dough balls and flatten them into big discs.
3. Bake for 15-20 minutes until golden and cooked through. (Now is not the time for an under-baked gooey center!) Let cool for about 15 minutes on baking sheet then transfer on a cooling rack to cool completely.
4. Meanwhile, make frosting: In a large bowl, combine butter, powdered sugar, vanilla, and salt. Beat until light and fluffy. Gradually add milk until you reach your desired consistency.
5. Assemble cake: On a cake stand, or large serving dish, apply a very thin layer of frosting then place the first cookie layer on top. Apply a thin layer of frosting on top of the cookie and top with another cookie layer. Repeat with remaining cookies and frosting.

Vanilla Bundt Cake



YIELDS:10 - 12 SERVINGS

PREP TIME:0 HOURS 5 MINS

TOTAL TIME:1 HOUR 0 MINS

INGREDIENTS

FOR THE CAKE

- Cooking spray, for pan

- 1 1/2 c. (3 sticks) butter, softened
- 2 c. granulated sugar
- 4 large eggs
- 1 tbsp. vanilla extract
- 1/2 tsp. almond extract (optional)
- 3 c. all-purpose flour
- 6 tbsp. cornstarch
- 2 tsp. baking powder
- 1 1/2 tsp. kosher salt
- 1 c. whole milk

FOR THE GLAZE

- 2 1/2 c. powdered sugar
- 5 tbsp. whole milk
- 1/2 tsp. pure vanilla extract
- 1/8 tsp. kosher salt

DIRECTIONS

1. Make cake: Preheat oven to 350°. Grease a 12-cup bundt pan with cooking spray. In a large bowl using a hand mixer (or in the bowl of a stand mixer), beat together butter and sugar until light and fluffy. Add eggs one at a time, beating well after each addition. Add vanilla and almond extracts and mix until combined.

2. In another large bowl, whisk together flour, cornstarch, baking powder, and salt. Add half of the dry ingredients to the wet ingredients, beating until just combined. Pour in milk and mix until fully incorporated, then add remaining dry ingredients and stir until just combined.

3. Pour batter into greased bundt pan and smooth top with a rubber spatula. Bake until a toothpick inserted into the middle of the cake comes out clean, about 55 minutes. Let cool in pan 10 minutes, then invert onto a cooling rack to cool completely.

4. Make glaze: Whisk together powdered sugar, milk, vanilla, and salt. Pour over cake and serve.

Peanut Butter Cup Bliss Sheet Cake



YIELDS:25

PREP TIME:0 HOURS 30 MINS

TOTAL TIME:0 HOURS 50 MINS

INGREDIENTS

FOR THE CAKE:

- 1 c. butter
- 1 c. water
- 1/2 c. unsweetened cocoa powder
- 2 c. all-purpose flour
- 1 tsp. baking soda
- 1/4 tsp. kosher salt
- 2 large eggs, at room temperature
- 1 c. sugar
- 1/2 c. packed light brown sugar
- 2 tsp. pure vanilla extract
- 1/2 c. buttermilk, at room temperature

FOR THE FROSTING:

- 1/2 c. butter, at room temperature
- 1 1/2 c. creamy peanut butter (not natural-style)
- 3 c. powdered sugar

- 1/2 c. heavy cream
- 1 tsp. pure vanilla extract
- pinch of salt
- Melted creamy peanut butter, for drizzling
- Chopped peanut butter cups, for topping
- Mini chocolate chips, for topping

DIRECTIONS

1. **Make cake:** Preheat oven to 350°. Generously grease a 12"-x-17" half sheet/jelly roll pan and set aside.

2. In a large saucepan over medium heat, heat butter, water, and cocoa powder. Whisk constantly until butter has melted and everything is smooth and combined, then set aside. In a large bowl, whisk together flour, baking soda, and salt. Pour warm chocolate-butter mixture on top, then slowly whisk together until combined.

3. Whisk eggs and sugars together in a medium bowl. (The mixture will be thick.) Whisk in vanilla until combined, then pour into chocolate batter and whisk until combined. Finally, whisk in buttermilk, then pour chocolate batter into prepared sheet pan.

4. Bake 18 to 20 minutes, or until a toothpick stuck into the cake comes out clean. Remove cake from oven and set pan on a wire rack. Let cake cool completely in pan before frosting. (The refrigerator helps speed things up, if you have room for the large pan.)

5. **Make frosting:** In a large bowl using a hand mixer or in the bowl of a stand mixer using the whisk attachment, beat butter and peanut butter together on medium-high speed for 2 minutes until completely smooth and creamy. Add powdered sugar, cream, vanilla, and salt. Beat on low speed about 20 seconds, then gradually increase to high speed. Beat on high 1 minute until combined and fluffy. Taste; add more salt if needed. (To thicken, add more powdered sugar; to thin, add more cream.)

6. Spread frosting over cooled cake, then drizzle with melted peanut butter and top with peanut butter cups and mini chocolate chips. Slice and serve. Cover leftovers tightly and store in the refrigerator for up to 5 days.

Homemade Strawberry Cake



YIELDS:8 - 10 SERVINGS

PREP TIME:0 HOURS 10 MINS

TOTAL TIME:1 HOUR 0 MINS

INGREDIENTS

FOR THE COMPOTE

- 1 lb. strawberries strawberries, hulled and halved
- 2 tbsp. granulated sugar
- Juice from half a lemon

FOR THE CAKE

- 2 c. all-purpose flour
- 3 tbsp. cornstarch
- 1 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1 tsp. kosher salt
- 1/2 c. (1 stick) butter, softened
- 1 c. granulated sugar
- 2 large eggs
- 3/4 c. strawberry compote
- 1 tsp. pure vanilla extract
- 3/4 c. milk
- Pink food coloring (optional)

FOR THE FROSTING

- 2 (8-oz.) blocks cream cheese, softened
- 1/2 c. butter, softened
- 1/4 c. strawberry compote
- 6 c. powdered sugar
- 2 tbsp. heavy whipping cream
- 1 tsp. vanilla extract

- Pinch kosher salt
- Fresh strawberries, for garnish (optional)

DIRECTIONS

1. In a food processor, puree strawberries then add to a small saucepan with sugar and lemon juice. Place over medium low heat. Cook, stirring often, until reduce by about half, about 25 minutes. You should have about 1½ cups of strawberry compote. Remove from heat and let cool completely.

2. Preheat oven to 350° and grease and line two 8” round cake pans. In a large bowl, whisk together flour, cornstarch, baking powder, baking soda, and salt.

3. In another large bowl, with a hand mixer, beat together butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in strawberry compote and vanilla until fully incorporated then add milk. Add dry ingredients, mixing until just combined. (If you want a super pink cake, stir in some pink food coloring.)

4. Divide batter evenly into prepared pans and bake until a toothpick inserted into the middle of each comes out clean, 25 minutes. Let cakes cool for 15 minutes then invert onto cooling racks to cool completely.

5. Make frosting: In a large bowl using a hand mixer, beat cream cheese and butter until no lumps remain, then beat in strawberry compote. Add powdered sugar and beat until fully incorporated then mix in heavy cream, vanilla, and a pinch of salt. Add more heavy cream as

necessary to reach your desired consistency.

6. Spread a thick layer of frosting on top of one cake layer. Top with second layer of cake, then frost all over sides and top. Garnish with fresh strawberries if using.

Nutella Cheesecake



YIELDS:10 - 12

PREP TIME:0 HOURS 35 MINS

TOTAL TIME:7 HOURS 5 MINS

INGREDIENTS

FOR THE CRUST

- 15 graham crackers
- 3 tbsp. sugar
- 1/8 tsp. kosher salt
- 4 tbsp. butter, melted

FOR THE CHEESECAKE

- 8 oz. bittersweet or semisweet (not unsweetened) chocolate, coarsely chopped
- 4 8-oz. packages cream cheese, at room temperature

- 1 c. sugar
- 1/2 tsp. kosher salt
- 1 tbsp. Frangelico or pure vanilla extract
- 4 large eggs, at room temperature
- 2 c. Nutella, divided
- 3/4 c. heavy cream
- 1/2 c. sour cream
- 1/4 c. toasted and chopped hazelnuts, for garnish

DIRECTIONS

1. **Make the crust:** Butter a 9" springform pan and wrap bottom and sides of pan in double layer of aluminum foil. Set rack in middle of oven and preheat oven to 350°.

2. In food processor or blender, grind graham crackers into fine crumbs. Add sugar and salt and pulse to combine. Transfer to medium bowl, add butter, and use fork or fingers to blend mixture until crumbs are evenly moist. Press into bottom and about a third of the way up sides of springform pan, then place pan in freezer for 10 minutes.

3. Place pan on baking sheet and bake crust for 10 minutes. Set on rack to cool, and reduce oven temperature to 325°.

4. **Make the cheesecake:** Bring medium saucepan or tea kettle full of water to boil.

5. In a clean, dry metal bowl set over a pan of barely simmering water, melt chocolate, stirring until smooth. Remove from heat and set aside to cool.

6. In a large bowl using a hand mixer or in the bowl of a stand mixer using the whisk attachment, beat cream cheese on medium, scraping down bowl as necessary, until completely smooth, 3 to 4 minutes. Add sugar and salt and beat, scraping down bowl as necessary, until smooth and fluffy, 3 to 4 minutes. Add Frangelico or vanilla and beat for 30 seconds. Add eggs, 1 at a time, beating for 1 minute after each addition and scraping down bowl as necessary. Add melted chocolate, 1 1/2 cups Nutella, heavy cream, and sour cream and beat until completely smooth and streak free, about 1 minute.

7. Pour cheesecake batter into cooled crust and smooth top. Place cheesecake in deep roasting pan and set on middle rack of oven. Carefully pour enough boiling water into roasting pan to come about halfway up sides of springform pan. Bake until top is just starting to crack, about 1 hour and 30 minutes. Turn off oven, then prop door open with wooden spoon, and let cheesecake slowly cool in water bath for 1 hour.

8. Remove roasting pan from oven, then carefully lift springform pan out of water and remove foil. Set cheesecake on a rack and let come to room temperature. Once completely cool, loosely cover cheesecake with plastic wrap and refrigerate, 4 hours, or preferably overnight. When ready to serve, carefully remove sides of springform pan and warm remaining 1/2 cup Nutella in the microwave; pour over cheesecake.

Ultimate Coconut Cake



YIELDS:10

PREP TIME:0 HOURS 30 MINS

TOTAL TIME:1 HOUR 50 MINS

INGREDIENTS

FOR THE CAKE

- 1 c. butter, softened, plus more for pans
- 2 1/2 c. all-purpose flour, plus more for pans, sifted
- 2 c. sugar
- 5 large eggs
- 1 tsp. pure vanilla extract
- 1 tsp. almond extract
- 1 tsp. baking soda
- 1 tsp. kosher salt
- 1 c. buttermilk
- 1/2 c. sweetened shredded coconut

FOR THE FROSTING

- 8 oz. package cream cheese, softened
- 1/2 c. butter, softened
- 3 tbsp. coconut milk
- 3 c. powdered sugar
- 1 1/2 c. sweetened shredded coconut

DIRECTIONS

1. Preheat oven to 350°. Grease two 8” round cake pans with butter and line with parchment. Grease parchment with butter and dust with flour.
2. In a large bowl using a hand mixer or in the bowl of a stand mixer using the whisk attachment, cream butter and sugar until light and fluffy, about 3 minutes.
3. With the mixer on medium speed, add eggs one at a time, scraping down bowl once during mixing. Add vanilla and almond extracts and mix until combined.
4. In a separate bowl, whisk together flour, baking soda, and salt. With the mixer on low speed, add dry ingredients and buttermilk to batter in 3 parts, beginning and ending with dry ingredients. Mix until just combined, then fold in coconut with a rubber spatula.
5. Pour batter evenly into prepared pans and smooth top with a knife. Bake until golden and a toothpick inserted into the middle of the

cake comes out clean, about 50 minutes. Let cakes cool in pans on wire racks for 30 minutes, then invert cakes onto racks to let cool completely.

6. Make frosting: In a large bowl using a hand mixer, beat cream cheese, butter, and coconut milk until fluffy and combined. Slowly add powdered sugar until creamy.

7. Spread one round cake layer with coconut frosting, then place second cake on top of it. Frost top and sides of cake, then sprinkle all over with coconut and press coconut onto sides.

8. Slice and serve.