Contents

Fundamentals

4 Basic Recipe for All Cakes
5 The “Tools” — Kitchen Utensils and Baking Pans

Recipes

6 Chocolate, Nuts, Etc. — Favorite Cakes for Young and Old
14 A World of Fruit — on Top and in Between
22 Bars, Brownies, and More — for Big Cake Appetites
32 Simple Cakes, Fancy Tops — Always with a Different Topping
44 Tempting Tortes — For Special Occasions and Everything Else
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 SPRING-FORM PAN, ONE 13-INCH LOAF PAN OR ONE 10-X 15-INCH JELLYROLL PAN

- 4 medium eggs
- 1 ¼ cups sugar
- ¾ cup oil
- ¾ cup liquid (liquid will vary depending on the recipe)
- 2 ¼ cups flour
- 1 tbs baking powder

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
- 1 1/4 cups sugar
- 3/4 cup oil
- 3/4 cup milk
- 1 1/4 cups ground hazelnuts
- 2 1/4 cups flour
- 1 lbs baking powder

For the glaze:
- 3 lbs hazelnut paste (can substitute 1 lbs hazelnut extract)
- 1/4 cup sugar
- 1/4 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
- 1 1/4 cups sugar
- 3/4 cup oil
- 1/4 cup orange juice
- 2 1/4 cups flour
- 1 lbs baking powder
- 3 lbs cocoa powder
- 1 1/4 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.

Copyrighted material
Traditional with a New Twist

Trio Swirl

MAKES 1 BUNDT PAN:

4 eggs
1 ¼ cups sugar
¼ cup oil
¼ cup orange juice
2 ¼ cups flour
1 tbs baking powder
2 tbs cocoa powder
5 tbs ground hazelnuts
Powdered sugar for dusting

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 ¼ cups sugar
¾ cup oil
¾ cup sweetened carrot juice
½ cup grated carrots
1 ¼ cups ground hazelnuts
2 ¼ cups flour
1 tbs baking powder

For the glaze and decorations:
1 cup powdered sugar
Juice from ½ lemon
6 marzipan carrots

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.
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:**

- 2 ½ lemons
- 4 eggs
- 1 ¼ cups sugar
- ¾ cup oil
- ¼ cup orange juice
- 2 ½ cups flour
- 1 tbs baking powder
- 1 cup powdered sugar

① Prep time: 25 minutes
② Baking time: 55 minutes
③ 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
- 1 ¼ cups sugar
- ¾ cup oil
- ¾ cup orange juice
- 2 ½ cups flour
- 1 tbs baking powder
- ¼ cup poppy seeds
- ½ cup raisins
- 1 tsp cinnamon
- 1 ¼ cups powdered sugar
- 4 tbs rum (or orange juice)

① Prep time: 30 minutes
② Baking time: 60 minutes
③ 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
- 1 ¼ 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
- 2 ½ cups flour
- 1 tbs baking powder
- 1 ¼ cups powdered sugar
- Chocolate-covered espresso beans

① Prep time: 25 minutes
② Baking time: 50 minutes
③ 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
- 1 1/4 cups sugar
- 3/4 cup oil
- 3/4 cup red wine
- 3/4 cup ground hazelnuts
- 1 cup grated chocolate
- 2 1/4 cups flour
- 1 tbs baking powder
- 1 tbs cinnamon
- 1 1/4 cups semisweet chocolate couverture

時間をとらないレシピ。

Allspice Cake

Makes 1 Springform Pan:

- 1 cup walnuts
- 4 eggs
- 1 1/4 cups sugar
- 3/4 cup oil
- 3/4 cup orange juice
- 1/4 cup chopped candied orange peel
- 2 1/4 cups flour
- 1 tbs baking powder
- 2 tbs cocoa powder
- 2 tbs allspice

For the glaze and decorations:
- 1 1/4 cups powdered sugar
- 1 pinch allspice
- 2 tbs rum (may substitute orange juice)
- About 32 walnut halves
- 2 tbs chopped candied orange peel

時間がかかるレシピ。

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.

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
15 Banana Cake
17 Tangerine Cake
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 1/4 cups sugar | 3/4 cup oil
- 1/4 cup orange juice | 2 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 1/4 cups sugar
- 3/4 cup oil | 3/4 cup banana puree
- 1/4 cup ground hazelnuts
- 1/2 tsp ground ginger
- 2 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
  1¼ 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

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
  1¼ 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

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 half the batter into prepared pan and prebake in the oven (bottom rack) for 15 minutes.

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. Bake cake for another 30–35 minutes. Serve dusted with powder sugar.

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.

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
- 1 1/4 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
- 3/4 cup sugar
- 1/2 cup oil
- 1/2 cup buttermilk
- 1 1/2 cups flour
- 1 1/2 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
- 1 1/4 cups sugar
- 3/4 cup oil
- 3/4 cup orange juice
- 1/2 cup ground almonds
- 1 heaping tsp cinnamon
- 2 1/4 cups flour
- 1 tbs baking powder
- 1 1/4 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**
- 1 1/4 cups sugar
- 3/4 cup oil
- 3/4 cup apple juice
- 1 cup ground hazelnuts
- 1/4 cup chopped almonds
- 2 1/4 cups flour
- 1 tbs baking powder
- 1 tsp ground star anise

> For the topping:
- 1 1/4 sticks butter
- 3 tbs sugar
- 1/2 tsp cinnamon
- 1 1/2 cups flour
- 3 large apples
- Powdered sugar for dusting

- Prep time: 40 minutes
- Baking time: 60 minutes
- Calories per piece (12): About 315

1. Preheat oven to 400°F.
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.

**Covered Pear Cake**

**MAKES 1 SPRINGFORM PAN:**

- **4 eggs**
- 1 1/4 cups sugar
- 3/4 cup oil
- 3/4 cup milk
- 2 1/4 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 575

1. Preheat oven to 400°F.
2. 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.

**For Company | Aromatic**

> 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**

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.

23  Blueberry Cake
23  Mulled Wine Brownies
24  Cherry Cake
24  Apricot Dollop Cake
27  Apple Streusel

27  Currant Sour Cream Cake
28  Rhubarb Cake
28  Pear Lattice Cake
31  Chocolate Spice Cake
31  Walnut Squares
Quick Recipes

Blueberry Cake

MAKES 1 JELLYROLL PAN (15 PIECES):

- 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
- 1 1/2 pints blueberries
- 1 1/2 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 bake 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
- 1 1/4 cups sugar
- 3/4 cup oil
- 3/4 cup mulled wine
- 1 heaping tsp cinnamon
- 1 cup grated chocolate
- 2 1/4 cups flour
- 1 tbs cocoa powder
- 1 tbs baking powder
- 1 1/2 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
- 1 1/4 cups sugar
- 3/4 cup oil
- 1/2 cup orange juice
- 1 3/4 cups grated chocolate
- 2 1/4 cups flour
- 1 tbsp baking powder

For the topping and streusel:
- 1 jar sour cherries (12 oz)
- 1 1/4 cups butter
- 3 tbsp sugar
- 1 tsp vanilla
- 1 1/2 cups flour

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
- 1 1/4 cups sugar
- 3/4 cup oil
- 2 1/4 cups flour
- 1 tbsp baking powder
- 4 tbsp poppy seeds
- 1/3 cup ground hazelnuts

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
- 1¼ cups sugar
- ¾ cup oil
- ¾ cup white grape juice
- 2¼ cups flour
- ½ tsp cinnamon
- 1 tbs baking powder

**For the streusel:**
- 1¼ cup butter
- ½ cup sugar
- 1½ cups flour
- 1½ 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 pre bake 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
- 1¼ cups sugar
- ¾ cup oil
- ¾ cup orange juice
- 2¼ cups flour
- 1 tbs baking powder

**For the topping:**
- 2 cups sour cream
- 3 eggs
- ¼ 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 pre bake 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

قهوة

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

قهوة

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

7 | Beat eggs and sugar until light and creamy. Add oil and orange drink. Briskly stir in flour mixed with baking powder and ground cloves. Fold in pear slices.

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

9 | 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.

قهوة

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

Chocolate Spice Cake

MAKES 1 JELLYROLL PAN:

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:

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.

1 oz Nutella
4 eggs
1 1/4 cups brown sugar
3/4 cup oil
1/2 cup milk
1/4 cup orange juice
2 1/4 cups flour
1 tsp star anise
2 tbs cocoa powder
1 tbs baking powder
3/4 cup whole peeled almonds

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

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

Photo top: Chocolate Spice Cake  Photo bottom: Walnut Squares
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 | 3/4 cup oil
- 2 1/4 cups flour | 1 tbsp baking powder
- 2 1/4 sticks butter | 1 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 | 1/2 cup oil
- 1/2 cup juice | 1/2 cup grated chocolate
- 1 1/2 cups flour | 1 1/2 tsp baking powder
- 1 (16-oz) can pears | 1 pint fresh blueberries | 1 tbsp honey (if necessary)

1. Preheat oven to 400°F. Beat eggs and 1/4 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

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

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
- 2/3 cup sugar
- 1/2 cup oil
- 1/2 cup orange juice
- 1/2 cup poppy seeds
- 1 cup flour
- 1 1/2 tsp baking powder
- For the topping and glaze:
  - 7 blood oranges
  - 6 tbs sugar
  - 1 cup heavy cream
  - 1 tsp vanilla

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 (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!

> Slice off bottom of orange evenly.

> Cut off thick strips of peel from top to bottom.

> Cut fruit crosswise into slices 1/8-inch thick.
Best When Fresh

Berry Cake

MAKES 1 SPRINGFORM PAN:

- 2 eggs
- ½ cup sugar
- ½ cup oil
- ½ 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)

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. Arrange berries on the cake.

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
- ½ cup sugar
- ½ cup oil
- ½ cup apple juice
- 1 cup flour
- 1 ½ tsp baking powder

For the topping and glaze:
- 6–8 plums (about 1 lb)
- 1 cup plum juice
- 4 tbs sugar

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.

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

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.
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

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.
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
45  Eggnog Torte
46  Hazelnut Cream Torte
46  Lemon Cream Torte
49  Chocolate Strawberry Torte
50  Cranberry Torte

50  Banana Cream Torte
53  Black Forest Cherry Torte
55  Tiramisu Torte
55  Nougat Torte
56  Marzipan Torte
56  Vanilla Hazelnut Wreath
Quick Recipes

Chocolate Cream Torte
MAKES 1 SPRINGFORM PAN (14 PIECES):

- 2 eggs
- 2/3 cup sugar
- 1/2 cup oil
- 1/2 cup cappuccino
- 2 tbs cocoa powder
- 1 cup flour
- 1 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):

- 1/4 cup almonds
- 2 eggs
- 3/4 cup sugar
- 1/2 cup oil
- 1/2 cup orange juice
- 1/2 cup grated chocolate
- 1 cup flour
- 1 tbs cocoa powder
- 1 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, 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
   1⅓ cups sugar
   ¾ cup oil
   ¾ cup milk
   2 cups ground hazelnuts
   2⅓ cups flour
   1 tbs baking powder

➤ For the filling:
   5 tbs blackberry jam
   2 ½ cups heavy cream
   1 tbs vanilla
   6 tbs sugar
   14 whole hazelnuts

① Prep time: 30 minutes
② Baking time: 50 minutes
③ Calories per piece (14):
   About 385

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil and milk. Stir in ⅔ 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 | 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
   1¼ cups sugar
   ¾ cup oil
   ¾ cup orange juice
   Juice from 1 lemon
   2¼ cups flour
   1 tbs baking powder

➤ For the filling:
   3 lemons
   2½ cups heavy cream
   ½ cup sugar
   1 tbs vanilla
   3 tbs currant jelly

① Prep time: 40 minutes
② Baking time: 50 minutes
③ Calories per piece (14):
   About 550

1 | Squeeze juice from all but ½ lemon and slice the remaining lemon half into ⅛-inch pieces. Beat cream, sugar, and vanilla until stiff and stir in lemon juice.

2 | 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.

3 | 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.
Chocolate Strawberry 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
- 1 tbs baking powder

For the filling and decorations:
- 2 cups semisweet chocolate couverture
- 2 pints strawberries
- 3 1/2 cups heavy cream
- 2 tbs vanilla
- 1/2 cup sugar
- Grated chocolate for sprinkling (optional)

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.
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
- 1 ½ tsp baking powder
- 1 ½ tbs gelatin
- 4 cups yogurt
- 1 ½ cups cranberries
- 2 cups heavy cream
- Cocoa powder for dusting

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

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.

© Prep time: 40 minutes
© Baking time: 25 minutes
© Refrigeration time: 5 hours
© Calories per piece (12): About 340

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.
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

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.

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

MAKES 1 SPRINGFORM PAN:

4 eggs
1 1/4 cups sugar
3/4 cup oil
3/4 cup orange juice
3 tbs cocoa powder
2 1/4 cups flour
1 tbs baking powder
3 cups mascarpone
3 egg yolks
1 tbs vanilla
2 tbs sugar
1/2 cup espresso
1/4 cup amaretto
Cocoa powder for dusting

Prep time: 45 minutes
Baking time: 45 minutes
Calories per piece (14):
About 510

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 30–35 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.

Nougat Torte

MAKES 1 SPRINGFORM PAN:

4 eggs
1/2 cup sugar
3/4 cup oil
3/4 cup milk
1 1/4 cups ground hazelnuts
2 1/4 cups flour
1 tbs baking powder

For the filling and frosting:
3/4 cup honey
3/4 cup chopped, roasted hazelnuts
2 egg whites

2 1/2 cups cream
4 tbs chocolate milk powder

Prep time: 40 minutes
Baking time: 35 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. Briskly stir in hazelnuts and flour mixed with 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. 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.

Photo top: Nougat Torte  Photo bottom: Tiramisu Torte
Aromatic | For a Buffet

Marzipan Torte

MAKES 1 SPRINGFORM PAN:

- 1 1/4 cups walnuts
- 4 eggs
- 1/2 cup sugar
- 3/4 cup oil
- 3/4 cup orange juice
- 2 1/4 cups flour
- 1 tsp baking powder
- 4 lbs elderberry jam (may substitute blackberry)
- 2 1/2 cups heavy cream
- 2 pinches cinnamon
- 14 oz marzipan
- 1 cup powdered sugar
- 1 tsp rum (optional)
- Cinnamon, cocoa powder and powdered sugar

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
- 1 1/4 cups sugar
- 3/4 cup oil
- 3/4 cup orange juice
- 2 1/4 cups flour
- 1 tsp baking powder
- 1 package vanilla pudding mix
- 2 cups milk
- 1 cup butter at room temperature
- 1 cup powdered sugar
- 5 lbs strawberry jam
- 1/4 cup chopped hazelnuts

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 lbs 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.

Calories per piece (15):
About 595

Prep time: 60 min.
Baking time: 50 minutes

Photo top: Vanilla Hazelnut Wreath   Photo bottom: Marzipan Torte
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.

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.

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.

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.

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

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 1/2 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
Cream
  fillings 58
  whipping 58
Currants
  currant cake 15
  currant sour cream cake 27
Eggnog 45

Fundamentals
  baking pans 5
  cake recipe 4
  ingredients 4
  preparing pans 4
  utensils 5
Hazelnuts
  apple cake 21
  apricot dollop cake 24
  banana cake 15
  carrot cake 8
  cranberry torte 50
  hazelnut cake 7
  hazelnut cake with tangerines 43
  hazelnut cream torte 46
  nougat torte 55
  red wine cake 12
  trio swirl 8
  vanilla hazelnut wreath 56
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
  blood orange cake 36
  chocolate cream torte 45
  hazelnut cake with
    tangerines 43
  orange cream 59

Peaches: poppy seed cake
  with peaches 40

Pears
  covered pear cake 21
  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
  apricot dollop cake 24
  blood orange cake 36
  marble cake 11
  poppy seed cake with
    peaches 40
  rhubarb poppy seed cake 17

Strawberries
  strawberry pear cake 35
  chocolate strawberry torte 49

Tangerines
  hazelnut cake with
    tangerines 43
  tangerine cake 17
  Tiramisu torte 55

Vanilla hazelnut wreath 56

Walnuts
  allspice cake 12
  marzipan torte 56
  plum cake 39
  plum nut cake 18
  walnut squares 31

Yogurt 50

Raisins: marble cake 11

Raspberries
  berry cake 39
  raspberry cake 40
  raspberry cream 59

Rhubarb
  rhubarb cake 28
  rhubarb poppy seed cake 17

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
Appendix CREDITS

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
FoodPhotographie Eising, Martina Görlach: cover photo
All others: Michael Brauner, Karlsruhe


All rights reserved. No part of this book may be reproduced in any form without the written permission of the publisher.

Editors: Jonathan Silverman, Stefanie Poziomka
Translator: Christie Tam
Reader: Claudia Schmidt
Proofreaders: Elizabeth Penn, Susanne Elbert
Typesetting and production: Patty Holden, Verlagssatz Lingner, Helmut Giersberg

Layout, typography and cover design: Independent Medien Design, Munich

Printed in Korea

ISBN 1-930603-42-8

Enjoy Other Quick & Easy Books
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

$8.95

ISBN 1-930603-42-8