

CAKES

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Triple Layer Carrot Cake

Ingredients:

2 cups sugar
1 1/2 cups vegetable oil
4 large eggs
2 cups all purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
3 cups finely grated peeled carrots (about 1 pound)
1/2 cup chopped pecans (about 1/2 ounce)
1/2 cup raisins

Frosting

4 cups powdered sugar
2 8-ounce packages cream cheese, room temperature
1/2 cup (1 stick) unsalted butter, room temperature
4 teaspoons vanilla extract

Directions:

For cake:

Preheat oven to 325°F. Lightly grease three 9-inch-diameter cake pans with 1 1/2-inch-high sides. Line bottom of pans with waxed paper. Lightly grease waxed paper. Using electric mixer, beat sugar and vegetable oil in bowl until combined. Add eggs 1 at a time, beating well after each addition. Sift flour, baking powder, baking soda, salt, cinnamon and nutmeg into sugar and oil mixture. Stir in carrots, chopped pecans and raisins.

Pour batter into prepared pans, dividing equally. Bake until toothpick inserted into center comes out clean and cakes begin to pull away from sides of pans, about 45 minutes. Cool in pans on racks 15 minutes. Turn out cakes onto racks and cool completely. (Can be made 1 day ahead. Wrap tightly in plastic and store at room temperature.)

For frosting:

Using electric mixer, beat all ingredients in medium bowl until smooth and creamy. Place 1 cake layer on platter. Spread with 3/4 cup frosting. Top with another cake layer. Spread with 3/4 cup frosting. Top with remaining cake layer. Using icing spatula, spread remaining frosting in decorative swirls over sides and top of cake. (Can be prepared 2 days ahead. Cover with cake dome and refrigerate.) Serve cake cold or at room temperature.

Chocolate Ganache Cake

Ingredients:

For cake layers

3/4 cup boiling water
1/2 cup unsweetened cocoa powder (not Dutch-process)
1 teaspoon instant-espresso powder
1/2 cup whole milk
1 teaspoon vanilla
2 cups all-purpose flour
1 1/4 teaspoons baking soda
1/4 teaspoon salt
2 sticks (1 cup) unsalted butter, softened
2 cups packed dark brown sugar
4 large eggs

For ganache filling and glaze

2 1/2 cups heavy cream
20 ounces fine-quality bittersweet chocolate (not unsweetened), finely chopped in a food processor
preparation

Kahlua Simple Syrup

1/4 c Sugar
1/4 C water
2tbs Kahlua

Directions:

Bring sugar and water to boil. Remove from heat and add Kahlua. Using pastry brush 'baste' cake. Using as much or little syrup as desired. I added this since people said the cake was a bit dry.

Make cake layers:

Preheat oven to 350°F. Butter 3 (7- or 8-inch, 2-inch-deep) round cake pans and line bottoms with rounds of wax or parchment paper. Butter paper and dust pans with flour, knocking out excess. Whisk together water, cocoa, and espresso powder until smooth, then whisk in milk and vanilla. Sift together flour, baking soda, and salt. Beat together butter and brown sugar in a large bowl with an electric mixer at high speed until fluffy, then add eggs 1 at a time, beating well after each addition. Add flour mixture and cocoa mixture in batches, beginning and ending with flour and mixing at low speed until just combined. Divide batter among pans (about 2 1/3 cups per pan), smoothing tops. Bake in middle of oven until a tester comes out clean, 30 to 35 minutes for 7-inch pans or 20 to 25 minutes for 8-inch. Cool in pans on a rack 30 minutes, then invert onto racks, remove paper, and cool completely.

Make ganache while cakes bake:

Bring cream to a simmer in a 3- to 4-quart saucepan and remove from heat. Whisk in chocolate until smooth. Transfer ganache to a bowl and chill, covered, stirring occasionally, until thickened but spreadable, about 4 hours. (If ganache becomes too thick, let stand at room temperature until slightly softened.)

Assemble cake:

Arrange 1 layer on a cake stand or plate and spread 2/3 cup ganache evenly over it. Top with another cake layer and 2/3 cup ganache, spreading evenly, then third cake layer. (Chill ganache if necessary to keep at a spreadable consistency.) Chill cake until ganache filling is firm, about 1 hour. Keep remaining ganache at a spreadable consistency, chilling when necessary.

Spread a thin layer of ganache over top and sides of cake to seal in crumbs, then chill 30 minutes. Spread remaining ganache evenly over top and sides of cake.

Chocolate Espresso Mousse Cake

Ingredients:

1 stick (113gr) butter
1 cup (200gr) sugar
1/2 cup (45gr) natural cocoa powder
2 eggs
1 1/2 cups (185gr) all purpose flour
1 teaspoon (5gr) baking powder
1 teaspoon (5gr) espresso powder
1/2 teaspoon (2.5gr) baking soda
1 cup (250ml) warm water

Directions:

Preheat oven to 325F. Butter two 8-inch round baking pans, sprinkle some flour into the pans, shake it around and tap the excess off. Line the bottoms with two 8 inch circles of parchment paper. Set aside.

In a mixer fitted with the paddle attachment, mix together the butter and sugar until light and creamy. On low speed, add the cocoa and mix until incorporated. Add the eggs, one at a time, beating well after each addition. Scrape the bowl with a spatula to make sure they are properly mixed in. Add the flour, baking powder, espresso powder and baking soda and mix on medium-low speed while slowly adding the warm water and mix until smooth. Divide the batter between the prepared pans and bake for 30 to 40 minutes or until a toothpick inserted in the middle comes out clean. Let cool to room temperature and unmold the cakes.

Lower the oven temperature to 300F. Level the cakes by trimming the tops off and break them in pieces. Place those on a baking sheet and bake for 15 minutes or until dried. Let cool completely and process them until smooth in food processor. Set the crumbs aside.

For the mousse:

6 oz semisweet chocolate, chopped
1/4 cup (62.5ml) whole milk
1 teaspoon espresso powder
1/2 stick (55gr) butter
1 egg yolk
1 cup (250ml) heavy cream, cold

In a bowl set over a pan of simmering water (make sure that the bowl fits snugly over the pan and does not touch the water), melt together the chocolate, milk, espresso powder and butter. Remove from the heat and let cool to lukewarm. Whisk in the egg yolk. In a mixer, whip the cream to medium peaks and fold it into the chocolate mixture.

To assemble:

Place one cake layer in a springform pan, top with the mousse and place the second cake layer on top. Refrigerate until the mousse is firm, about one hour. Run a knife dipped in hot water around the edge of the cake and unmold. Use a long knife to cut the cake into 8 slices and make sure to dip it in hot water and wipe it clean each time to get clean cuts. Trim the ends of each slices to obtain triangles. Coat each piece with the reserved cake crumbs.

Serve with ice cream or some whipped cream if desired.

Brooklyn Blackout Cupcakes

Ingredients:

24 paper liners for cupcake pans (2 1/2-inch size)
1 package plain devil's food cake mix -- (18.25 ounces)
3 tablespoons Dutch process unsweetened cocoa powder
1 1/2 cups buttermilk
1/2 cup vegetable oil
3 large eggs
1 teaspoon pure vanilla extract

Directions:

Place a rack in the center of the oven and preheat the oven to 350 degrees F. Prepare the cupcake batter: Line 24 cupcake cups with paper liners. Set the pans aside. Place the cake mix, cocoa powder, buttermilk, oil, eggs, and vanilla in a large mixing bowl. Blend with an electric mixer on low speed for 30 seconds. Stop the machine and scrape down the sides of the bowl with a rubber spatula. Increase the mixer speed to medium and beat 2 minutes more, scraping down the sides again if needed. The batter should look thick and well combined. Spoon or scoop a heaping 1/4 cup batter into each lined cup, filling it two thirds of the way full. (You will get 24 cupcakes.) Place the pans in the oven.

Bake the cupcakes until they spring back when lightly pressed with your finger, 17 to 20 minutes. Remove the pans from the oven and place them on wire racks to cool for 5 minutes. Remove 4 cupcakes from the pan and crumble them into a bowl to make coarse crumbs. Run a dinner knife around the edges of the remaining cupcake liners, lift the cupcakes up from the bottoms of the cups using the end of the knife, and pick them out of the cups carefully with your fingertips. Place them on a wire rack to cool for 15 minutes before filling.

Store these cupcakes, in a cake saver, in the refrigerator for up to 5 days. Or freeze them, wrapped in aluminum foil or in a cake saver, for up to 6 months. Thaw the cupcakes overnight in the refrigerator before serving.

Yogurt Cake

Ingredients:

1 1/2 cups full-fat yogurt
2/3 cup olive oil
1 1/4 cup sugar
3 eggs
1 teaspoon vanilla
2 1/2 cups all-purpose flour
2 1/2 teaspoons baking powder
3/4 teaspoon baking soda
1/2 teaspoon salt
Pinch freshly ground nutmeg

Directions:

Heat the oven to 350°F. Grease a 9-inch springform pan lightly with baking spray or oil, and line the bottom with parchment.

Whisk together the yogurt, olive oil, sugar, eggs, and vanilla. Add the flour, baking powder, soda, salt, and nutmeg right into the liquids and stir just until no lumps remain. Pour the batter into the cake pan and bake for 50 to 60 minutes, covering with foil at the end if the top is browning. When a tester comes out clean, transfer the cake to a cooling rack and let it cool for 10 minutes before removing it from the pan. Serve the cake warm or at room temperature. When well-wrapped, this keeps very well for several days.

Vanilla Birthday Cake

Ingredients

3 cups cake flour
1 tablespoon baking powder
1/2 teaspoon salt
1 cup unsalted butter, room temperature
2 cups granulated sugar
5 large eggs
2 teaspoon vanilla extract
1 1/4 cups buttermilk

Directions

Preheat oven to 350°F. Butter and line with parchment paper two 8 inch pans. Set aside. In a medium bowl, sift together the flour, baking powder, and salt. Cut up the butter into 1-inch pieces and place them in the large bowl of an electric mixer, fitted with a paddle attachment or beaters. Beat for 3 minutes on MEDIUM-HIGH speed until the butter is light and creamy in color. Stop and scrape the bowl. Cream the butter for an additional 60 seconds. Add the sugar, 1/4 cup at a time, beating 1 minute after each addition. Scrape the sides of the bowl occasionally. Add the eggs one at a time. Reduce the mixer speed. Stir vanilla into the buttermilk. Add the dry ingredients alternately with the buttermilk (really important step!!). Mix just until incorporated. Scrape the sides of the bowl and mix for 15 seconds longer. Spoon the batter into the prepared pan and smooth the top with a knife. Lift up the pan with the batter, and let it drop onto the counter top to burst any air bubbles, allowing the batter to settle. Center the pans onto the lower third of the oven and let bake 45 to 50 minutes or until the cake is lightly brown on top and comes away from the sides of the pan and a toothpick inserted in the center comes out clean.

Orange Torte J. Schweitzer

Ingredients

4 oz butter
 8 eggs
 8 tbs granulated sugar
 12 Tbs flour
 1 tsp baking powder
 ½ c. orange juice
 ½ orange rind zest
 ½ lemon rind zest

Directions:

separate eggs, beat egg yolks with sugar with 1 tbs water until foamy. Slowly add orange juice. Beat egg whites in separate bowl. Sift flour and baking powder into yolks. Fold egg whites in. lightly grease pan and put lightly greased wax paper in. bake 325 for 25-30 min
 Poke with pick after to let cool evenly

Cream filling

4oz sweet butter, cream until fluffy
 2 eggs, add one at a time, beat, add second one
 4 oz confectioners sugar
 (butter + 1egg +1/2 sugar+1 egg+1/2 sugar)
 opt grated nuts and milk, heat
 for panama, use 1 ½ squares chocolate

Panama torte

7 eggs separate
 150g sugar
 150g nuts ground
 1 spoon flour
 1 spoon baking powder
 2 spoon water

beat yolks and water and sugar
 beat egg whites
 sift flour and baking powder
 add nuts into yolks, then flour, then egg whites, then into pan

Chocolate Stout Cake

Ingredients

1 cup stout (such as Guinness)
1 cup (2 sticks) unsalted butter
3/4 cup unsweetened cocoa powder (preferably Dutch-process)
2 cups all purpose flour
2 cups sugar
1 1/2 teaspoons baking soda
3/4 teaspoon salt
2 large eggs
2/3 cup sour cream
6 ounces good semisweet chocolate chips
6 tablespoons heavy cream
3/4 teaspoon instant coffee granules

Cake prep:

Preheat oven to 350°F. Butter or spray a bundt pan well; make sure you get in all of the nooks and crannies. (Some people even go so far as to brush the inside of their bundt pans with melted butter—you cannot be too careful!). Bring 1 cup stout and 1 cup butter to simmer in heavy large saucepan over medium heat. Add cocoa powder and whisk until mixture is smooth. Cool slightly.

Whisk flour, sugar, baking soda, and 3/4 teaspoon salt in large bowl to blend. Using electric mixer, beat eggs and sour cream in another large bowl to blend. Add stout-chocolate mixture to egg mixture and beat just to combine. Add flour mixture and beat briefly on slow speed. Using rubber spatula, fold batter until completely combined. Pour batter into prepared pan. Bake cake until tester inserted into center comes out clean, about 35 minutes. Let cool completely. Transfer cake to rack, then turn cake out onto rack for drizzling ganache.*

Ganache:

For the ganache, melt the chocolate, heavy cream, and coffee in the top of a double boiler over simmering water until smooth and warm, stirring occasionally. Drizzle over the top of cooled cake.

Lemon Tea Cakes or Madeleines

Ingredients

4 eggs

1 cup (200 g) sugar

Grated zest of 2 lemons

1 3/4 cups (225 g) all-purpose flour (do not use unbleached flour)

3/4 cup (6 ounces; 185 g) unsalted butter, melted and cooled

1 tablespoon (1/2 ounce; 15 g) unsalted butter, for buttering madeleine tins (see above)

Directions

Place the eggs and sugar in a large bowl; then, using a whisk or an electric mixer, beat until lemon colored. Add the zest. Fold in the flour, then 3/4 cup melted butter. Refrigerate the batter, covered, for 1 hour.

Preheat the oven to 375°F. Butter the madeleine tins; then spoon in the batter, filling each well about three-fourths full. Bake 10 to 12 minutes, or until the madeleines are golden brown. Remove the madeleines from their tins as soon as they're baked, and cool them on a wire rack. (Note: Wash the tins immediately with a stiff brush and hot water but no detergent so that they retain their seasoning.) The madeleines are best eaten as soon as they've cooled. They may, however, be stored for several days in an airtight container.

Madeleines au Chocolat

- Make the dough up to three days in advance and chill it in the refrigerator.
- Heavily butter the molds and chill them so the butter hardens before the molds are filled with batter.
- Refrigerate the filled molds before baking.
- Make sure the oven is fully hot before baking the madeleines.
- Bake for no longer than 7 minutes — the madeleines should not quite spring back when you touch them. This ensures a moist result.

Ingredients

3/4 cup (100g) all-purpose flour

Half cup (90g) unsweetened cocoa

Pinch salt

4 large eggs

1 cup (200g) vanilla sugar

12 tablespoons (6 ounces; 185g) unsalted butter, melted and cooled

Butter for buttering the madeleine tins

Directions

Sift together the flour, cocoa and the salt. Place the eggs and the sugar in a large bowl or the bowl of an electric mixer and whisk until thick and lemon-colored. Fold in the flour, then melted butter. Butter the madeleine pans, then spoon in the batter, filling each about three fourths full. Refrigerate the filled madeleine pans and the remaining batter for one hour. Heat the oven to 425°F (220°C). Bake the madeleines just until they are firm and puffed, about 7 minutes. Turn them immediately from the molds, wipe out the molds, let cool and continue baking the madeleines until all of the batter is used. The madeleines are best when eaten slightly warm or at room temperature the same day they are made.

Flourless Chocolate Cake with Chocolate glaze

Ingredients

12 ounces bittersweet chocolate, chopped (I just pulse them in a good processor for 5s at a time waiting a little in between to let the motor cool or else it will melt the chocolate and be a hot mess!!)

3/4 cup (1 1/2 sticks) unsalted butter, cut into pieces

6 large eggs, separated

12 tablespoons sugar

2 teaspoons vanilla extract

For chocolate ganache glaze

1.25 cup heavy whipping cream (a small pint is 2c)

10 ounces bittersweet chocolate, chopped (same as above)

Chocolate shavings or [toasted](#) nuts or orange zest for garnish (totally optional)

I used toasted hazelnuts on mine but taking a vegetable peeler to the side of a chocolate bar could be really nice/fancy

Directions

Preheat oven to 350°F. Butter 9-inch-diameter springform pan. Line bottom of pan with parchment paper or waxed paper; generously butter the top of paper. This step really helps it come out easily. Wrap outside of pan with foil.

For cake:

Stir chocolate and butter in medium saucepan over low heat until melted and smooth. Remove from heat. Cool to lukewarm, stirring every so often so a skin doesn't form on top.

Using electric mixer & clean dry beaters (very important!), beat egg whites until soft peaks form. Gradually add 6 tablespoons sugar, beating until medium-firm and shiny peaks form. Scrape egg whites gently out of mixer bowl and place in another bowl off to the side. Change to mixing blade and beat egg yolks and 6 tablespoons sugar in large bowl until mixture is very thick and pale, about 3 minutes. Remove bowl from mixer/detach blade, the rest of the steps will be hand mixing. Fold lukewarm chocolate mixture into yolk mixture, then fold in vanilla extract. Fold whites into chocolate mixture in 3 additions. Pour batter into prepared pan.

Bake cake until top is puffed and cracked and tester inserted into center comes out with some moist crumbs attached, about 50 minutes. Cool cake in pan on rack (cake will fall in center don't worry that's normal).

Gently press down the crusty top to make evenly thick cake. Using small knife, cut around pan sides to loosen cake. Remove pan sides. Place a flat plate or cookie sheet atop cake. Invert cake onto flat surface. Peel off parchment paper.

Make glaze:

In a separate bowl, place chopped chocolate. Meanwhile, bring cream to simmer while whisking in medium saucepan--it will just start to form little boiling bubbles on the edges and if you stick your finger in it, it will be very hot to the touch. Remove from heat. Add cream to chocolate bowl and wait 3 minutes, start whisking from the center and slowly incorporate the white parts on the edges into the chocolately center. Then whisk until smooth. Place cake on cooling rack set over foil or something to catch the glaze goo. Spread 1/2 cup glaze smoothly over top and sides of cake. Freeze until almost set, about 3 minutes. Pour remaining glaze over cake; smooth sides and top. Place cake on platter. Chill until glaze is firm, about 1 hour. (Can be made 1 day ahead. Cover with cake dome; store at room temperature.) Garnish with chocolate shavings or leaves. Serve at room temperature.

Almond Raspberry Layer Cake

Makes a 9-inch triple layer cake that serves 16 to 20 people

4 1/2 cups cake flour

4 1/2 teaspoons baking powder

3/4 teaspoon salt

2/3 cup prepared almond paste (7 ounces)

2 2/3 cups sugar

2 1/2 sticks (10 ounces) unsalted butter, at room temperature

1 tablespoon almond extract

10 egg whites

1 1/2 cups whole milk

For assembly:

1 cup simple syrup (to keep cake moist)

1. Preheat oven to 350°F. Butter the bottoms and sides of three 8-inch (but 9-inch will work just fine) round cake pans. Line the bottom of each pan with a round of parchment or waxed paper and butter the paper.
2. In a medium bowl, sift together the cake flour, baking powder and salt. Set the dry ingredients aside.
3. Place the almond paste and sugar in a food processor and in short pulses combine until the paste is broken into fine sand. Add to mixer bowl.
4. To mixer bowl, add the butter and almond extract and beat it well, then the egg whites, two or three at a time, beating just long enough to incorporate after each addition. Scrape down the sides of the bowl several times to make sure it is evenly mixed.
5. Dust about a third of the dry ingredients over the batter and fold in with a large rubber spatula until just combined. Fold in about half the milk. Fold in half the remaining flour mixture, followed by the remaining milk. Finally, fold in the last of the dry ingredients just until no streaks of white remain. Use a light hand and do not overmix. Divide the batter among the three prepared cake pans.
6. Bake for 25 to 30 minutes or until a cake tester or wooden toothpick stuck into the center comes out clean. Let the cakes cool in their pans on wire racks for about 10

minutes. Turn the cakes out onto wire racks, carefully peel off the paper liners. Poke holes with toothpick or fork and generously glaze cakes with simple syrup---plain or flavored (I made an amaretto simple syrup to enhance the almond flavor) and let them cool completely, about one hour.

Double Chocolate Layer Cake

For cake layers

3 ounces fine-quality semisweet chocolate such as Callebaut

1 1/2 cups hot brewed coffee

3 cups sugar

2 1/2 cups all-purpose flour

1 1/2 cups unsweetened cocoa powder (not Dutch process)

2 teaspoons baking soda

3/4 teaspoon baking powder

1 1/4 teaspoons salt

3 large eggs

3/4 cup vegetable oil

1 1/2 cups well-shaken buttermilk

3/4 teaspoon vanilla

For ganache frosting

1 pound fine-quality semisweet chocolate such as Callebaut

1 cup heavy cream

2 tablespoons sugar

2 tablespoons light corn syrup

1/2 stick (1/4 cup) unsalted butter

Special equipment

two 10- by 2-inch round cake pans

preparation

Make cake layers:

Preheat oven to 300°F. and grease pans. Line bottoms with rounds of wax paper and grease paper.

Finely chop chocolate and in a bowl combine with hot coffee. Let mixture stand, stirring occasionally, until chocolate is melted and mixture is smooth.

Into a large bowl sift together sugar, flour, cocoa powder, baking soda, baking powder, and salt. In another large bowl with an electric mixer beat eggs until thickened slightly and lemon colored (about 3 minutes with a standing mixer or 5 minutes with a hand-held mixer). Slowly add oil, buttermilk, vanilla, and melted chocolate mixture to eggs, beating until combined well. Add sugar mixture and beat on medium speed until just combined well. Divide batter between pans and bake in middle of oven until a tester inserted in center comes out clean, 1 hour to 1 hour and 10 minutes.

Cool layers completely in pans on racks. Run a thin knife around edges of pans and invert layers onto racks. Carefully remove wax paper and cool layers completely. Cake layers may be made 1 day ahead and kept, wrapped well in plastic wrap, at room temperature.

Make frosting:

Finely chop chocolate. In a 1 1/2- to 2-quart saucepan bring cream, sugar, and corn syrup to a boil over moderately low heat, whisking until sugar is dissolved. Remove pan from heat and add chocolate, whisking until chocolate is melted. Cut butter into pieces and add to frosting, whisking until smooth.

Transfer frosting to a bowl and cool, stirring occasionally, until spreadable (depending on chocolate used, it may be necessary to chill frosting to spreadable consistency).

Spread frosting between cake layers and over top and sides. Cake keeps, covered and chilled, 3 days. Bring cake to room temperature before serving.

Lemon Pound Cake

Adapted from 'Barefoot Contessa Parties!'

Yield: 2 loaf cakes (or one bundt)

2 sticks unsalted butter, at room temperature

2 1/2 cups sugar

4 extra-large eggs, at room temperature

1/3 cup grated lemon zest (6 to 8 large lemons)

3 cups all-purpose flour

1/2 teaspoon baking powder

1/2 teaspoon baking soda

1 teaspoon kosher salt

3/4 cup plus 3 1/2 tablespoons freshly squeezed lemon juice

3/4 cup buttermilk, at room temperature

1 teaspoon vanilla extract

2 cups confectioners' sugar, sifted.

1. Heat oven to 350 degrees F. Grease and flour two 8 1/2-by-4 1/4-by-2 1/2-inch loaf pans, and line the bottoms with parchment paper.

2. Cream butter and 2 cups sugar in the bowl of an electric mixer fitted with a paddle attachment for about 5 minutes, or until light and fluffy. Mixing at medium speed, add eggs, one at a time, and lemon zest.

3. Sift together flour, baking powder, baking soda and salt in a bowl. In another bowl, combine 1/4 cup lemon juice, buttermilk and vanilla. Add flour and buttermilk mixtures alternately to butter and sugar mixture, beginning and ending with flour. Divide batter evenly between pans, smooth tops, and bake for 45 minutes to 1 hour, until a cake tester comes out clean.

4. Combine 1/2 cup sugar with 1/2 cup lemon juice in a small saucepan, and cook over low heat until sugar dissolves.

5. When cakes are done, let them cool 10 minutes. Invert them onto a rack set over a tray, poke small holes with a toothpick and spoon lemon syrup over cakes. Let cakes cool completely.

6. For glaze, combine confectioners' sugar and remaining 3 1/2 tablespoons lemon juice in a bowl, mixing with a whisk until smooth. Pour over top of cakes, and allow glaze to drizzle down the sides.

Espresso Chiffon Cake

Adapted from (what else?) [Sky High: Irresistible Triple-Layer Cakes](#)

Despite picking one, I actually have all sorts of biases against chiffon cakes; mostly, that they're lovely and fluffy but dry, namely because they have just smidgens of oil or butter in them. But this one called to me. I was hoping that the lightness of the chiffon cake layers would allow the strong espresso taste to come through, and that it did, though it didn't hurt that it was brushed with a 1:1:1 ratio syrup of sugar, rum and straight espresso [or in other words, I think I briefly forgot that I was pregnant or something. Officially the most caffeine and booze I've had in 34 weeks and completely worth it.] that made the cake so ridiculously moist, I will never talk smack about chiffon cakes again.

Makes an 8- or 9-inch triple-layer cake

1/4 cup (60 ml) neutral vegetable oil, such as soybean, canola or vegetable blend

6 eggs, separated

6 tablespoons (90 ml) freshly brewed espresso, cooled to room temperature (Huntsman recommends freshly-brewed over hydrating espresso powder, which she feels can be too bitter)

2 teaspoons (10 ml) vanilla extract

1 1/3 cups (170 grams) cake flour

1 1/2 cups (300 grams) sugar

1 teaspoon baking powder

1/2 teaspoon ground cinnamon

1/2 teaspoon salt

1/2 teaspoon cream of tartar

Preheat the oven to 350 degrees. Line the bottoms of three 8- or 9-inch round cake pans with rounds of parchment or waxed paper, but do not grease.

In a medium bowl, combine the oil, egg yolks, espresso and vanilla; whisk lightly to blend. In a large mixing bowl, sift together the flour, 1 cup of the sugar, the baking powder, cinnamon, and salt. Set the dry ingredients aside.

In a large mixer bowl with an electric mixture, whip the egg whites with the cream of tartar on medium-low speed until frothy. Raising the mixer speed to medium-high and gradually add the remaining half cup of sugar. Continue to beat until soft peaks form; do not whip until stiff or the cake will shirk excessively upon cooling.

Add the espresso-egg yolk mixture to the dry ingredients and fold together just enough to combine. Add one-fourth of the beaten egg whites and fold them in to lighten the batter. Fold in the remainder of the whites just until no streaks remain. Divide the batter among the three prepared pans.

Bake the cakes for about 18 minutes each, or until a cake tester or wooden toothpick inserted into the center comes out clean. Allow to cool completely in the pans. When cooled, run a blunt knife around the edge of the pans to release the cakes. Invert onto wire racks and remove the paper liners.

To assemble the cake, place one layer, flat side up, on a cake stand or serving plate. Soak the cake with 1/3 cup of the Espresso Syrup (below). Spread about 1 1/3 cups of the Instant Fudge Frosting (below) evenly over the top of the layer. Repeat with the next layer, more syrup and more frosting. Finally, top with the third layer. Soak it with the remaining syrup and frost the tops and sides with the remaining frosting.

S'mores cupcakes

Cake Batter:

1 Cup Flour

3 Cups Graham Cracker Crumbs

5 Teaspoons Baking Powder

1 Teaspoon Salt

1 Teaspoon Cinnamon

1.5 Cups of Sugar

1 Cup Unsalted Butter at Room Temperature (I usually have it pretty soft/melted)

4 Eggs

1 Teaspoon Vanilla Extract

1.5 Cups of Skim Milk

Cream Filling:

2 Teaspoons Hot Water

Pinch of Salt

7 Oz Marshmallow Cream or Fluff

½ Cup Vegetable Shortening

1/3 Cup Powdered Sugar

½ Teaspoon Vanilla Extract

Chocolate Icing:

4 ¾ Cups Powdered Sugar

½ Cup Unsweetened Cocoa Powder

¼ Teaspoon Cinnamon

½ Cup Softened Butter

1/3 Cup Boiling Water

1 Teaspoon Vanilla Extract

Garnish:

Miniature Marshmallows

Teddy Grahams Crackers (I used the cinnamon ones)

Cake Batter:

- Preheat oven to 350°F

- Line two 12 cup cupcake tins with paper liners
- Mix graham cracker crumbs, flour, baking powder, cinnamon and salt in a bowl
- Beat butter and sugar in bowl until well combined
- Add eggs to butter and sugar mixture beating until well combined
- Add in vanilla extract
- Mix in graham cracker mixture and milk with the sugar and butter mixture alternating between the graham cracker mixture and milk
- Fill each cupcake liner about half way and bake for about 15 minutes or until toothpick in the center comes out clean
- Cool on wire rack completely

Cream Filling:

- Dissolve salt in hot water and let cool
- Combined marshmallow cream, shortening, powdered sugar and vanilla extract in a bowl
- Add in water and mix until well combined
- Using an apple corer (or small round cookie cutter), remove the center of each cupcake
- Using a decorating bag and round tip, or a small plastic bag with the corner snipped off, fill each cupcake with the cream filling

Chocolate Icing:

- Combine powdered sugar, cinnamon and cocoa powder in a mixing bowl
- Add softened butter, boiling water and vanilla extract to the sugar/cocoa mixture
- Beat on low speed until combined
- Beat on medium speed for about one minute
- Let cool until mixture reaches spreading consistency
- Using a decorating bag and star tip, pipe spiral pattern around the top of each cupcake covering the cream filling
- Garnish each cupcake with a teddy graham and a miniature marshmallow

Pumpkin Cupcakes With Maple–Cream Cheese Frosting

Adapted from David Leite

Yield: 17 to 18 cupcakes

1 stick unsalted butter, room temperature, plus more for greasing pans

1 cup firmly packed dark-brown sugar

1/3 cup granulated sugar

2 cups cake flour

2 teaspoons baking powder

1 teaspoon baking soda

1 teaspoon ground cinnamon

1 teaspoon ground ginger

1/2 teaspoon ground nutmeg

1/8 teaspoon ground cloves

1/2 teaspoon salt

1/4 teaspoon freshly ground black pepper

2 large eggs

1/2 cup buttermilk mixed with 1 teaspoon vanilla

1 1/4 cups canned solid-pack pumpkin

Frosting

Two (8-ounce) packages cream cheese, softened

1 stick unsalted butter, room temperature

2 cups confectioners' sugar

1/4 cup pure maple syrup

Make the cupcakes:

1. Preheat the oven to 350° (175°C). Line a cupcake pan with 18 liners.
2. In a stand mixer, beat the butter and sugars on medium speed until fluffy, about 5 minutes. Meanwhile, sift the flour, baking powder, baking soda, cinnamon, ginger, nutmeg, cloves, salt, and pepper into a medium bowl.
3. Add the eggs 1 at a time to the mixer, scraping down the sides after each addition. Alternate adding the flour and milk mixtures, beginning and ending with the flour. Beat in the pumpkin until smooth. Scoop the batter among the cupcake liners — you're looking to get them 3/4 full. Rap the filled pans once on the counter to release any air bubbles. Bake the cakes until a toothpick inserted into the center comes out

clean, about 20 to 25 minutes. Cool the cupcakes on racks completely.

Make the frosting:

In a stand mixer beat all the ingredients on medium until fluffy. To assemble the cake, frost the top of one cake, place the other cake on top. Frost the sides and top, swirling decoratively. Refrigerate the cake for 30 minutes to set up frosting.

DOBOS TORTE

I also made the cake rectangular as this was how I remembered it most fondly, and allowed me to minimize my baking and fussing. Although round cakes are more traditional, I felt extra validated by my choice when I consulted George Lang's *The Cuisine of Hungary* and found that he, too, advised a squared-off cake and the least fussy baking approach. If you have an oven that fits a 12×17-inch pan (mine, alas, does not) you can bake this entire cake in 5 minutes, and divide the layer in a 6-high cake.

Here are some shaping/stacking options. For each, you can make additional layers if you feel comfortable baking your cake layers thinner:

- A 7-layer 9-inch round cake (the most traditional)
- A 14-layer 6-inch round (would serve fewer people but have tall, showy slices)
- A 12-layer 4×8-inch cake (my method, baked in 4 quarter-sheet pans, each divided into thirds)
- A 6-layer 4×8.5-inch cake (the more traditional rectangle, baked in a single 12×17-inch sheet pan)

Cake layers:

7 large eggs, separated

3 large egg yolks

1 pound (3 1/2 cups or 455 grams) confectioners' sugar, plus extra for dusting racks

3/4 cup (94 grams or 3 1/3 ounces) all-purpose flour

1 tablespoon lemon juice

1/8 teaspoon table salt

Frosting and filling:

1/2 pound (8 ounces or 227 grams) semi- or bittersweet chocolate, coarsely chopped

1/2 pound (2 sticks or 226 grams) unsalted butter, cut into chunks

1 teaspoon vanilla extract

3 large egg yolks

2 tablespoons confectioners' sugar

Caramel layer (optional)

1/2 cup granulated sugar

1 tablespoon water

Handful of toasted, peeled hazelnuts

Prepare your cake pans: Choose a cake size and shape option from the Notes, above. Assemble either the cake pans you will need, or sheets of parchment paper if you don't have all the necessary pans. If using cake pans, line the bottom of each with a sheet of fitted parchment paper, and butter and flour (or use a butter-flour spray) the parchment and sides of the pan. Tap out excess flour, if needed. If using sheets of parchment paper, cut each larger than needed for the cake shape and size. Stencil your cake shape on one side of the sheet, then flip it over and butter and flour the shape area on the reverse side. Again, tap out any excess flour. [Want to make the number 1 for your kid's first birthday? This is how to approach it.]

Make the cake: Preheat oven to 450°F and place a rack in the center of your oven. In the bowl of an electric mixer, beat 10 egg yolks for a few minutes at high speed, until pale and lemon-colored. Reduce speed and gradually add sugar, then increase the speed and beat the yolks and sugar until thick and glossy. Scrape bowl occasionally with rubber spatula. Reduce speed again and gradually add flour and salt; increase speed mix for 5 minutes more, then mix in lemon juice. Scrape bowl again with a rubber spatula. In a separate bowl with cleaned beaters, or by transferring your cake batter to a new bowl and washing it out and drying it with a long sigh, beat the 7 egg whites with a whisk attachment until they hold stiff peaks. Because your yolk mixture is more or less the thickness of spackle at this point, stir a few heaping spoonfuls of the whites into it to loosen the mixture, before folding in the rest of the whites in three additions. When you're done, your batter will have transformed from a dry paste to a spreadable, foamy batter.

Bake your cake layers: Spread your batter in prepared pans or within their stenciled shapes on parchment paper; try to push the batter rather than pull it with an offset spatula, it will help keep the parchment from rolling up. Don't worry if they spread past the shape outline on parchment; you will trim them later. If you have a digital scale and want to be super-fussy about making sure the layers are even, weighing the batter and dividing it out accordingly will do the trick. [I can make it even easier; the net weight of my batter was 985 grams.] If not and you're aiming for a traditional 7-layer 9-inch round cake, spread batter to about 1/4-inch thickness in each circle. Spread the batter evenly to the edges with an offset spatula; be careful not to leave any holes. If you're using parchment shapes, slide cookie sheets under them before baking.

Bake each layer for 5 minutes, or until golden with some dark brown spots. Thicker layers may take up to 2 additional minutes. When layer is baked, remove it from the oven and flip it out onto a cooling rack that has been dusted with a small amount of confectioners' sugar. Carefully, gently remove parchment paper then flip cake back onto another lightly dusted cooling rack to finish cooling. It's best to cool the layers right side up; the tops are the stickiest part.

Repeat with remaining layers. Dunk your cake batter bowl in water right away; that egg yolk-enriched batter dries quickly and was surprisingly hard to scrub off later! Layers will cool very quickly. Trim edges of cake, if needed, to make even shapes or divide larger rectangular pans accordingly.

Make the filling and frosting: Melt chocolate until smooth. Set aside to cool to room temperature, but of course not so cool that it hardens again. In the bowl of an electric mixer, beat butter until soft and smooth, scraping frequently. Add vanilla and 3 egg yolks. Add sugar and cooled chocolate, beating until thoroughly mixed and scraping as needed.

Assemble the cake: Place four strips of parchment or waxed paper around the outer edges of your cake plate. Place first cake layer on plate and spread chocolate on top and to edges with an offset spatula. The filling must be spread fairly thinly to have enough for all layers and the outsides of the cake. However, I'd preemptively scaled up the chocolate filling and frosting and had nearly two cups of extra — the levels listed above should be just fine. Repeat with remaining layers (or all layers except one, if you'd like to do a decorative caramel layer), stacking cake as evenly as possible. Once fully stacked and filled, you can trim the edges again so that they're even.

Spread chocolate on outside of cake in a thin coat, just to cover and adhere the crumbs to the cake. Place cake in fridge for 30 minutes (or freezer for 5 minutes) to set the chocolate. Spread chocolate more thickly and smoothly to make a final exterior coat of frosting. Remove paper strips.

Caramel topping, if using: Lightly grease a sheet of parchment paper. Place last cake layer on this sheet. Lightly oil a large chef's knife (if cutting layer into 16 traditional wedges) or sharp cookie cutter of your choice and set aside. Combine the sugar and water in a small, heavy saucepan and swirl it until the sugar melts and begins to turn a pale amber color. Quickly and carefully, pour this (you'll have a bit of extra) over the prepared cake layer and spread it evenly with an offset spatula, right

over the outer edges. Using prepared knife or cutter, quickly cut layer as you wish. Leave in place, then cool completely. Once fully cooled, cut edges of shapes again, to ensure that you can remove them cleanly. Arrange caramel pieces or wedges over cake, propping them up decoratively with hazelnuts.

Chill cake until needed.

Do ahead: You can bake the cake layers ahead of time, freezing them between sheets of waxed paper, wrapped tightly in plastic. No need to defrost before assembling. The whole cake has kept for 4 days for us now, and seems like it would safely keep for a week.