

Cake and Frosting Recipes (No Eggs Required)

Decorative Icing Ideas

Gently push cookie cutter shapes into the top icing on a cake or cupcake, and remove to leave a small depression in the icing. Fill the derpession with a contrasting color icing, or chocolate syryp, or colored confections.

Apple Cake

2 cups bread crumbs	1 tbsp. sugar	1/2 cup butter
2.5 cups tart applesauce	1 cup whipping cream	2 tbsp. jam for decoration

Brown crumbs with sugar and butter. Alternate layers of crumbs and applesauce in serving dish. Refrigerate. Top with whipped cream and dabs of jelly. For a crunchy cake, serve immediately. The crumbs will get moist the longer they sit.

Shortcake

2 cups wheat flour	3 tbsp. sugar	3 tsp. baking powder	1 tsp. salt
4 tbsp. shortening or butter	1/2 cup milk	1/2 cup water	

Preparation: Sift wheat flour, add sugar, baking powder, and salt, and sift again. Work shortening into dry mixture. Add liquid all at once and mix quickly just enough to dampen the dry mixture thoroughly. Spread into a round or square pan.

Cook: Bake at 400°F for 15 minutes. When done, cut into squares, split open, and spread with butter, honey, jam, or fruit.

Hard Cake

2 cups wheat flour	1 cup sugar	2.5 tsp. baking powder
1/3 cup shortening or butter	1/2 cup milk	1 tsp salt

Preparation: Mix flour, sugar, baking powder, and salt. Cut in shortening to make fine crumbs. Remove about 1/2 cup crumbs and reserve them for the top of the cake. Add milk to the remaining crumbs. Mix briefly. Pat into a greased 9" pie pan. Top with the reserved crumbs.

Cook: Bake at 350°F for 30 minutes. Served topped with honey or diced fresh fruit.

Variation: Decrease sugar to 2 tbsp. and increase milk to 1 cup. Do not remove 1/2 cup crumbs for topping.

Easy Chocolate Cake

2 cups flour	1 cup sugar	1 tsp. baking soda
1 cup oil	1 cup water	3 tbsp. cocoa

Preparation: Mix all above ingredients. Pour batter into a rectangular cake pan.

Cook: Bake at 350°F for 25 to 30 minutes.

Optional Icing: Mix one cup granulated sugar with one cup water. Add nuts or anything else you can find to the Icing.

Basic Chocolate Cake

3 cups flour	2 cups sugar	2 tsp. baking soda
6 tbsp. cocoa	1/4 tsp. salt	1 tbsp. vanilla extract

2 tbsp. vinegar	3/4 cup oil	2 cups cold water
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Preparation: Mix the flour, sugar, soda, cocoa, and salt in a large bowl. Add the vanilla extract, vinegar, and oil. Mix well. Gradually add the cold water. Pour cake batter into a two round cake pans or one rectangular cake pan.

Cook: Bake at 350°F for 25 to 30 minutes. Allow to cool. Add creamy chocolate frosting, if desired (see recipe below).

Confectioners' Frosting I (Two-layer 8" Diameter Cake)

2.5 cups confectioners' sugar	3 tbsp. hot water	2 drops food coloring (optional)
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Put the hot water and food coloring in a small bowl and beat in the confectioners' sugar until the frosting is thick enough to spread. Continue to beat for several minutes until very creamy.

Confectioners' Frosting II (Two-layer 8" Diameter Cake)

2 cups confectioners' sugar	1/3 cup shortening	1/8 tsp. salt
2 tbsp. milk	2 drops food coloring (optional)	

Cream the shortening and the salt together. Add the sugar and stir briskly. Stir in the milk and food coloring and beat well, adding more sugar or milk if necessary to get an easily spreadable consistency.

Confectioners' Frosting III (Two-layer 8" Diameter Cake)

2 cups confectioners' sugar	1/3 cup butter	1 tsp. vanilla extract
2 tbsp. milk	2 drops food coloring (optional)	

Add the sugar, butter, and vanilla extract. Stir in the milk and food coloring and beat well, adding more sugar or milk if necessary to get an easily spreadable consistency.

Confectioners' Butter Frosting

1.5 cups confectioners' sugar	1/3 cup butter	2 drops food coloring (optional)
1 tsp. vanilla extract	1.5 tbsp. hot water	

Melt butter over low heat until golden brown. Add optional food coloring, if desired. Add confectioners' sugar and vanilla. Slowly add between 1 to 2 tbsp. of hot water until the frosting is of spreading consistency.

Creamy Chocolate Frosting

2.5 cups confectioners' sugar	1/4 cup cocoa	1 tsp. vanilla extract
6 tbsp. softened butter	6 tbsp. milk	1 tbsp. light corn syrup or honey (optional)

In medium bowl, stir together confectioners' sugar and cocoa and set aside. In large bowl, beat butter until creamy. Add 1/2 cup powdered sugar mixture, corn syrup, and vanilla, beating until well blended. Add remaining powdered sugar mixture alternately with milk until of spreading consistency.

Variation: Add 1/2 cup chopped nuts.

Peanut Butter Chocolate Frosting

Add 1/4 cup peanut butter to above creamy chocolate frosting recipe.

Caramel Icing I

1 cup brown sugar	1/3 stick butter	1/3 cup milk	1 box confectioners' sugar
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Put the brown sugar, butter, and milk in a saucepan. Stir. Bring to a hard boil. Remove from the heat and allow to cool. Add 1 box of confectioners' sugar and stir until smooth.

Carmel Icing II

3/4 cup dark brown sugar	1/2 cup butter	3/4 cup milk or cream	2 cups sugar
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Combine all ingredients in a large saucepan and bring to a hard boil. Remove from heat. Continue to stir until smooth.

Granulated Sugar Icing

2 tbsp. flour	1 cup milk	1 cup butter
1 cup granulated sugar	1 tsp. vanilla extract	

In a saucepan, combine the flour and the milk. Heat until the mixture thickens. Allow to cool. In another bowl, cream the butter, sugar, and vanilla extract and beat until fluffy. Add the cool milk mixture and continue beating until all the sugar is dissolved (this takes some time).

Granulated Sugar Topping

White granulated sugar can be colored with food coloring and added as a sprinkle topping to any cake, cookie, or pie.

Cinnamon Sugar Sprinkle

1 tbsp granulated sugar	1/4 tsp. cinnamon
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Mix together and use as a sprinkle on cakes or cookies or muffins or biscuits.