

Lisa's Cakes Recipe

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German Chocolate Cake



Ingredients

Cake:

- 1 cup vegetable oil, plus more for greasing the pans
- 2 1/2 cups all-purpose flour, spooned and leveled, plus more for dusting the pans
- 1/4 cup unsweetened cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon fine salt
- 4 ounces semisweet chocolate, roughly chopped
- 2 cups granulated sugar
- 3 large eggs, at room temperature
- 1 cup milk

Filling:

- 1 1/2 cups pecans

1 cup milk
3 large egg yolks
3/4 cup packed light brown sugar
4 tablespoons unsalted butter
1/4 cup corn syrup
1 teaspoon vanilla extract
1/4 teaspoon fine salt
1 1/2 cups sweetened shredded coconut

Frosting:

8 ounces semisweet chocolate, chopped
1 cup plus 2 tablespoons heavy cream

Directions:

Special equipment: a pastry bag fitted with a star tip

For the cake: Preheat the oven to 350 degrees F. Lightly coat two 9-inch round cake pans with oil and dust with flour. Whisk together the flour, cocoa, baking soda and salt in a small bowl; set aside.

Microwave the chocolate in a small microwave-safe bowl on high power for 45 seconds; remove and stir. Microwave again at high power in 30-second increments, stirring in between, until the chocolate has melted completely; set aside.

Beat the granulated sugar, oil and eggs in a large bowl with an electric mixer on medium speed until smooth. Beat in the melted chocolate. Alternate beating in the flour mixture and the milk, adding the flour in three additions and the milk in two, starting and ending with the flour, until just incorporated. Add half the milk, and mix until just incorporated. Repeat with the remaining flour mixture and milk, making sure not to overmix. Divide the batter evenly between the prepared pans.

Bake until a toothpick inserted in the center comes out with moist crumbs, 30 to 35 minutes. Let cool in the pans for 10 minutes, run a thin spatula around the edges and then turn the cakes out onto a cooling rack to cool completely. (They will have a sugary "crust" on the top. This is from the melted chocolate and is not a problem. It will soften once the cake is assembled or if the layers are baked the day before).

For the filling: While the cakes cool, spread the pecans on a baking sheet and bake, tossing once, until toasted, 8 to 10 minutes. Finely chop. Whisk together the milk and egg yolks in a medium saucepan until smooth. Add the brown sugar, butter, corn syrup, vanilla and salt, and cook over medium heat, stirring constantly, until the mixture has thickened and coats the back of a spoon, 5 to 6 minutes. (It will be similar to the thickness of eggnog.) Pour the mixture into a large bowl. (Don't worry if it seems thin. The coconut and nuts will bind it.) Stir in the coconut and pecans; set aside to cool.

For the frosting: Put the chocolate in a medium bowl. Heat 1 cup of the cream in a small saucepan over medium heat until steaming but not boiling, and pour over the chocolate. Let stand a few minutes, and then whisk until smooth; let stand at room temperature (or put in the refrigerator if your kitchen is hot) until thick but not set, 20 minutes to 1 hour. Add the remaining 2 tablespoons cream to the chocolate mixture, and beat with an electric mixer on medium speed until lightened in color and fluffy, about 1 minute (do not overbeat, or it will become hard and grainy). The frosting should hold medium peaks and will continue to firm up a bit as it stands. Spoon about 1 cup frosting into a pastry bag fitted with a star tip.

To assemble: Put one cake layer right-side up on a serving plate, and top with half the filling. Top with the second cake layer and the remaining filling, spreading it to about 1/2 inch from the edge. Frost the sides, and decorate around the top edge of the cake with the frosting in the pastry bag.

Loosely cover the cake with plastic wrap and leave at room temperature overnight. Unwrap and serve.

Marble Cheesecake



Ingredients:

Crust:

1 1/2 cups graham cracker crumbs

6 tablespoon melted butter

1/4 cup sugar

Filling:

2 squares unsweetened chocolate

1 cup sugar

1 tablespoon butter

4 eggs, lightly beaten

24 ounces cream cheese (3 packages), softened

1 cup light cream

1 teaspoon. vanilla

Directions:

Preheat oven to 450 degrees. In a large bowl combine together graham cracker crumbs, sugar and butter. Press into 9 inch springform pan, pushing crumbs up sides. Put pan into freezer and chill.

Melt chocolate and butter together in microwave for about 1 minute. In a large bowl using a hand mixer, beat together cream cheese, sugar and vanilla until light and fluffy. Add in eggs one at a time until well combined. Mix in cream. Remove 2-3 cups of mixture to a smaller bowl and stir in melted chocolate. Pour remaining batter into chilled crust. Drizzle in chocolate batter and swirl with knife. Bake for 15 minutes then reduce oven temperature to 300 degrees and bake for another hour. Turn off oven and let cheesecake cool in oven for 30 minutes and then cool to room temperature.

Fluffy Confetti Birthday Cake



Ingredients

Cake:

- 1 stick (8 tablespoons) unsalted butter, at room temperature, plus more for the pans
- 2 3/4 cups all-purpose flour, spooned and leveled, plus more for the pans
- 1 teaspoon baking powder
- 1 teaspoon fine salt
- 2 cups granulated sugar
- 1/2 cup vegetable oil
- 5 large eggs, at room temperature
- 1 tablespoon pure vanilla extract
- 1 cup milk
- 3 tablespoons rainbow sprinkles or jimmies, plus more for decorating

Frosting:

- 3 sticks (1 1/2 cups) unsalted butter, at room temperature
- Pinch fine salt

3 1/4 cups confectioners' sugar
2 teaspoons pure vanilla extract
1/4 cup milk

Directions:

For the cake: Preheat the oven to 350 degrees F. Butter the bottoms and sides of two 9-inch round cake pans; dust with flour, and tap out the excess.

Whisk together the flour, baking powder and salt in a medium bowl; set aside.

Beat the butter, sugar and oil in a large bowl with an electric mixer on medium-high speed until light in color and fluffy, about 5 minutes. Beat in the eggs, one at a time, and then the vanilla until combined.

Alternate folding the flour mixture and the milk into the batter with a spatula, adding the flour in three additions and the milk in two, starting and ending with the flour, until just smooth. Add the sprinkles, and fold 3 or 4 times until just blended to prevent the colors from bleeding too much. Divide the batter evenly between the prepared pans.

Bake the cakes on the same oven rack until golden on top and the centers spring back to the touch, 35 to 40 minutes. Rotate the pans about halfway through if they seem to be browning unevenly. Let cool in the pans about 10 minutes, then turn out onto cooling racks and let cool completely.

For the frosting: While the cakes cool, beat the butter and salt in a large bowl with an electric mixer on medium speed until smooth. Gradually beat in the confectioners' sugar. Once it's all been added, increase the speed to medium-high, and beat until white and fluffy. Add 2 tablespoons of the milk, and beat to incorporate. Beat in the remaining milk, one tablespoon at a time (the frosting will be spreadable but not runny).

To assemble: Place 1 cake layer right-side up on a cake plate or stand, and spread with 1 cup of the frosting. Top with the second cake layer. Frost the top and sides of the cake with the remaining frosting. Decorate the top with additional sprinkles.

About Lisa Hudson

Lisa Hudson is a Mother of Two Naughty Kids ☺ ☺. Her Husband was a Military Man who fought in Iraq War. Since then, she has managed to look after her children by running a bakery in her town and she is proud on this.

Let her know about the views about this book on her email id: - [**cakesandbakes24@gmail.com**](mailto:cakesandbakes24@gmail.com)

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