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Butter Cake

Any recipe for cake that begins "cream butter and sugar" is a butter cake. After the creaming, you add eggs to aerate the batter a bit, flour (and sometimes another liquid, like milk) to give it structure and texture, and baking powder or baking soda to ensure that it rises in the oven. Different types of cake batter within the butter cake family include chocolate, white, yellow and marble; for white and yellow cakes coloring typically depends on whether they have whole eggs, or extra egg yolks in them (yellow cake) or egg whites only (white cake).

Are butter cake and pound cake the same?

While both cakes are known for being deliciously buttery and rich with a fine, moist crumb, there is a difference between the two. Butter cakes (also referred to as creamed cakes) have a lighter texture and greater volume than pound cakes. Pound cakes (named because they originally contained one pound each of butter, sugar, eggs and flour) tend to be denser. Learn how to make old-fashioned pound cake by following this [step-by-step guide](#).

What ingredient makes cake moist?

In this recipe, buttermilk is the key ingredient to keeping this cake nice and moist. Buttermilk is a somewhat magical ingredient in cakes, sparking an acidic reaction with the baking soda and countering the development of gluten in the flour. This produces a tender and moist cake. No [cake mistakes](#) being made here! Be sure to use a long serrated knife to slice each piece to avoid squishing or tearing this delicate cake.

What butter is best for cakes?

Unsalted butter is traditionally recommended for baking, as it allows you to control how much salt goes into your baked goods. It also has a light, fresh and smooth flavor that is the perfect template upon which to build your cake. If you do use salted butter, simply adjust the salt in your recipe accordingly, keeping in mind that most butter brands add about ¼ teaspoon salt per ½ cup butter. Read this [butter guide](#) to understand the differences of each type.

Pound Cake

[Pound cake](#) is a relative of butter cake. It's so called because it can be measured as a matter of proportion: a pound of butter, a pound of sugar, a pound of eggs, and a pound of flour. In some pound cake recipes, you'll see the eggs separated and the egg whites whipped and folded into the batter, to leaven it; in [other recipes](#) you'll find leaveners like baking soda and baking powder, bringing it well into

the butter-cake fold. These cakes are usually very lightly flavored and served plain or topped with a simple glaze or water icing. A pound cake is usually baked in a loaf or Bundt pan. Many coffee cakes, sour cream cakes, and fruit crumb cakes are variations of pound cake.

Pound cake is a type of cake traditionally made with a pound of each of four ingredients: flour, butter, eggs, and sugar. Pound cakes are generally baked in either a loaf pan or a Bundt mold. They are sometimes served either dusted with powdered sugar, lightly glazed, or with a coat of icing.

This recipe produces a perfect cream cheese pound cake. After persistent recipe testing with many failures, I found the best ratio of ingredients to produce a moist, dense, and flavorful pound cake. Using 9 simple ingredients, this cream cheese pound cake recipe will be your new favorite. To prevent a ruined cake, follow the baking time and temperature closely.

Until recently, I had never made really good plain pound cake. I have delicious lemon pound cake, raspberry swirl pound cake, and brown butter pound cake in my back pocket, but regular pound cake has always been a disappointment. It was so hard for me to tackle this recipe because pound cake can easily turn out dry, rock solid, and/or lacking flavor.

But then I began adding cream cheese and sour cream to the cake batter. And my long history of pound cake disappointments began fading away.

Pound Cake Disasters: Don't Do This

And now it's time to discuss what can go very wrong with pound cake. I'm sharing my mistakes so you don't waste time or ingredients. The picture below shows 2 pound cake disasters I experienced before landing on the perfect pound cake recipe and method.

Mistake #1 – Left Picture: This is seriously under-cooked pound cake baked at 350°F (177°C). This temperature is TOO HOT for pound cake, which is mostly butter and eggs, to cook evenly. As you can see below, the exterior will brown before the center is cooked. I was so upset cutting into this cake. It looked perfect on the outside.

Mistake #2 – Right Picture: This is seriously over-cooked pound cake. Learning from mistake #1, I cooked the pound cake at 325°F (163°C). I was so nervous to under-bake the pound cake, so I over-baked it. The cake wouldn't release from the pan, even though it had been generously greased.

These cakes were just awful!

How to Make Cream Cheese Pound Cake

Now that you know what can go wrong, let's talk about how to make the most perfect cream cheese pound cake. The *TRICK* is a lot of mixing before you add the eggs.

Mix, mix, mix: Beat the butter until creamy. Add the cream cheese, then beat the two until smooth. Get all the cream cheese lumps out. Beat in the sugar, then add the sour cream and vanilla. So far there's been a lot of mixing and that's ok!

1 egg at a time: Add the eggs 1 at a time, making sure each is incorporated before adding the next. When the eggs are room temperature, the mixer only needs a few turns and won't over-mix them. Over-mixed batter = heavy-as-a-brick cake.

Add dry ingredients: Add the dry ingredients right into the same mixing bowl.

Pour into pan: Pour the batter into a generously greased 10-12 cup bundt pan. This is totally not sponsored, but I absolutely adore Nordic Ware bundt pans. Make sure you use one that holds 10-12 cups of batter. This one is also gorgeous! 😊

Bake: Bake the cream cheese pound cake at 325°F (163°C). Halfway through baking, loosely tent the cake with aluminum foil to prevent over-browning.

Cool, then invert: Let the pound cool for about 2 hours in the pan, then invert onto a serving plate and cool completely before serving.

Serve with whipped cream, fresh berries, strawberry topping sauce, and/or homemade lemon curd. There's a simplistic beauty about pound cake— it doesn't need glaze, frosting, bells, or whistles.

Sponge Cake

Any recipe that contains no baking soda or baking powder but lots of whipped eggs or egg whites? That's a sponge cake and there are several different types of sponge cake. which will be called different things wherever you are.

This traditional cake is used in desserts like cassata, zuccotto, zuppa inglese and tiramisù. It can be soaked with your favorite mixture and layered with cream fillings, covered with fondant, or just eaten on its own, sprinkled with powdered sugar.

The secrets to baking a perfect Pan di Spagna:

Use extra large eggs (each egg should weigh approximately 70 grams/2.46 ounces). Eggs have to be at room temperature, not cold from the fridge. If they are too cold, soak them for a few minutes in a bowl of warm water.

It's better to use a low-protein flour, such as cake flour. If it's not available in the store, you can make it at home (check out this tutorial by Joy the Baker), or use all-purpose flour.

Beat the eggs and sugar for no less than 15/20 minutes. It is during this stage that air is incorporated. The eggs should turn a pale yellow.

Sift the flour on top of the egg mixture, a little at a time, and fold it gently with a wooden spoon. If you pour in too much flour, it will sink to the bottom of the bowl.

While the cake is baking, don't open the oven for at least 30 minutes as this may cause the cake to deflate.

When it's ready, turn off the oven but leave the cake inside (keep the door slightly open using a wooden spoon) for 5- 10 minutes.

You should cut the Italian sponge cake with a serrated knife when is cold. It's better if you prepare it the day before, wrap it in cling film, and leave it in the fridge overnight. You can make it up to 3 days ahead!

Baking Pan:

For the sponge cake in the picture, I used a Wilton round pan 15 cm wide and 8 cm high (6 x 3 inch). If your baking pan is not very deep, use parchment paper. Trace the bottom of the pan on a piece of parchment paper. Cut it out and line the bottom of the pan. Then line the sides of the pan with parchment paper so that the parchment paper creates a collar that sits 1 to 2-inches above the pan. Make sure that you brush some melted butter to the bottom and sides of the pan so the parchment paper sticks.

STORAGE:

Store the cake in the refrigerator for a couple of days, until ready to use. It can also be tightly wrapped in cling film and stored in the freezer for several months. Bring it back to room temperature or unthaw overnight in the refrigerator, when needed.

Genoise Cake

A true sponge contains no fat other than that occurring naturally in egg yolks, and the yolks and whites are usually beaten separately. With a genoise, clarified butter is used to enrich the batter, which is made by beating whole eggs, sometimes with additional yolks, together with sugar, over warm water.

Genoise (pronounced "JENN-wahz") is a simple sponge cake made with eggs, sugar, flour, and sometimes melted butter and vanilla extract. If made correctly, it's a light and fluffy cake that is frequently used in layer cakes. It can be flavored with chocolate and other ingredients or left as a classic vanilla cake, paired with jam, cream, buttercream, fruit curd, and more.

In Italy and France, a sponge cake is called genoise; in genoise, whole eggs are beaten with sugar until they're thick and ribbony, and then flour (and sometimes butter) is added and the batter is baked; the result is wonderful baked in a round cake pan and simply frosted, but genoise is also pliable enough to be baked in a jelly-roll pan and rolled up into a roulade.

Genoise lacks much assertive flavor of its own, but it is often used to construct layered or rolled cakes when a lighter texture than a butter cake is desired. To add flavor and moisture, genoise cake layers are always moistened with a flavored syrup, and they are often sliced into thin horizontal layers and stacked with rich fillings such as buttercream. These layer cakes, common in the coffeehouses of Europe, are called "European-style" to distinguish them from American-style butter layer cakes, which generally have fewer, thicker layers.

What Makes a Genoise and Genoise?

A genoise cake, also known as Genovese or Genoese (named after the Italian city of Genoa), is especially common in Italian and French cuisine. The cake's signature airy texture doesn't come from yeast or chemical leaveners like baking powder or baking soda. Instead, air is whipped into the whole eggs and sugar until light and airy. The simple cake is used as the basis for a number of classic desserts, such as a jelly roll, Black Forest cake, Jaffa cake, and much more.

How to Make a Genoise Cake

Genoise sponge cakes are made using the foaming method of cake-making, in which the sugar and eggs are combined and beaten until the sugar is no longer grainy and the mixture is light, making ribbons in the bowl. Some traditional recipes call for the mixture to be gently warmed over a bain-marie as it is beaten—warming the mixture helps generate a fluffier foam.

Next, cake flour is carefully folded into the whipped egg mixture a little at a time. Folding (rather than stirring) helps to prevent the foam from deflating. Some recipes call for butter, making for a richer cake. At this point, the melted butter is folded in before transferring the batter to a pan and baking.

Troubleshooting Genoise Cake

Because genoise lacks the extra push of leavening, it can be tricky to achieve the proper lift and texture. It's not uncommon for bakers to open the oven and find a flat, chewy pancake. Here are some common reasons for genoise problems and how to avoid them.

Not enough whisking. When beating together the eggs and sugar, a few minutes of intense whisking simply won't be enough. If you're mixing by hand, there's a good chance it'll take 7 to 10 minutes of intense whisking until the mixture reaches the ribbon stage. You're looking for a mixture that turns pale, light, foamy, and when you lift the whisk, the batter that runs off produces ribbon patterns that linger on the surface before sinking into the bowl. You shouldn't feel any grains of sugar in the mixture.

Too much heat. If you choose to heat your egg and sugar mixture over a bain-marie, be careful not to heat the mixture too much. You only want the batter to be warm to the touch—this will help dissolve the sugar and will speed up the mixing process. Too hot and you'll cook your eggs, making it impossible to properly beat air into the mix.

Over-mixing. While you want to beat the eggs and sugar to death, everything changes when you add the flour. Add half of the flour and very gently fold it into the eggs. Go in a circular pattern, over and under, scraping the bottom of the bowl as you go to prevent clumps. Add the remaining flour and fold just until combined. If adding butter, drizzle it along the edges of the bowl to prevent it sinking straight to the bottom. Fold just until mixed.

Over-baking. After all that hard work, the last thing you want to do is over-bake your cake and make it dry. When done, the cake should be golden-brown, well-risen, feel springy to the touch, and be just starting to pull away from the sides of the pan.

Variations

Genoise sponge cake is the blank canvas of the cake world. While light and airy in texture, plain genoise is meant to be adorned with flavorful fillings and toppings. The airy but sturdy structure makes it ideal for adding drizzles and soaking in mixtures of fruit juice, coffee, and liqueur. Colorful jams, jellies, and curds are welcome fillings, as are mousses, buttercreams, whipped creams, and more.

The actual cake itself can be flavored, as long as it doesn't interfere with the cake's ability to rise. Chocolate genoise is a standard variation on the plain genoise and is made by substituting cocoa powder for part of the flour. It's commonly used to make Black Forest cake.

Biscuit Cake

Biscuit cake is an awesome & delicious no bake dessert made with biscuits, milk, sugar, cocoa & chocolate.

The entire recipe is divided into 3 easy steps.

Make the chocolate syrup.

Mix it with broken biscuits and press in a cake mould.

Melt the chocolate and frost it.

No bake chocolate cake is a biscuit cake recipe, incredibly delicious and so easy to make! This is how to make a simple cake without oven in under 20 minutes of active time.

There's always room for chocolate. A chocolate fridge cake recipe that will rock your taste buds. Grace your palate with a little recipe that might just become the highlight of your upcoming days.

I've used to make this cake without the chocolate glaze, but let me tell you, I've been missing a lot!. This time I've decided to use the glaze from my lovely chocolate cake, and boy was it a great thing to do. Take a look for yourself.... aaaah-mazing.

I am not a fan of ice box cakes, but I suddenly remembered this cake from long long time ago. I've found the recipe in my old notebook that came with me from Egypt a decade ago.

The story goes back to when I first got married. When you get married and after coming back from the honeymoon , friends and family come to congratulate you on your new home and wishing you the best in your new life.

Of course, you'll have to entertain your guests usually desserts are served. Being a no cook type of girl, I used to buy from a pastry shop near my work place on my way back home.. and it was pretty expensive for a new couple.

One of my dearies, who got married a couple of months before me, suggested I make this cake. I was like " What!!, do you expect me to bake a cake for people?". She explained how easy it is to make, and that she is no better than me, yet she had much success.

Her recipe called for rolling the bade in aluminum foil thus making a big log, then freeze. I enhanced the recipe a bit and decorated it with chocolate balls.. any kind will do the trick.

I did not put mine in the freezer, I only refrigerated it overnight. If you are in a hurry put it in freezer to set. This would be a great easy cake for any occasion... think mother's day?! Even kids can make it with a little supervision.

To make it even easier, roll it as originally stated in a foil to make a log and refrigerate until it sets then pour the chocolate sauce over, I repeat it is a must to make this incredibly delicious chocolate sauce.

This cake goes by so many name, lazy cake, rocky road cake to name a few.

We'll start by making the syrup and letting it cool down:

Mix together a good, tasty cocoa powder of your choice with some sugar. I've used unsweetened dark cocoa powder.

Add water and mix until sugar dissolves completely, turn on the heat.

When it starts to bubble, add unsalted butter and stir until completely melted and mixed.

Wait until it comes to a full boil, reduce heat and simmer for about 7 minutes. Set aside to cool to room temperature.

I really liked adding toasted hazelnut to the cake rather than any other type of nuts. Bake in the old days, I did not add nuts at all, so feel free to skip this nuts thing.

In a deep bowl, break the biscuits to medium pieces, add chocolate syrup and nuts, if using, mixing everything well together.

Press the mixture evenly in a 9" spring form lined with parchment paper. Cover and set in the fridge for 30 minutes.

Now, don't skip that glaze part, pleeease. Make the glaze, pour it over, level the surface, cover and refrigerate for at least 4 hours or overnight.

When ready to serve decorate with some more chocolate of your choice or more n=chopped nuts if you would like to.

Angel Food Cake

This fairly recent American creation was invented by a salesman who sold the recipe to General Mills, which spread the recipe through marketing materials in the 1940s and 1950s. A classic chiffon cake is kind of a cross between an oil cake and a sponge cake. It includes baking powder and vegetable oil, but

the eggs are separated and the whites are beaten to soft peaks before being folded into the batter. This creates a cake with a tender crumb and rich flavor like an oil cake, but with a lighter texture that's more like a sponge cake. Chiffon cakes can be baked in tube pans like angel food cakes or layered with fillings and frostings

Angel food cake, or angel cake, is a type of sponge cake made with egg whites, flour, and sugar. A whipping agent, such as cream of tartar, is commonly added. It differs from other cakes because it uses no butter. Its aerated texture comes from whipped egg white.

Using only 6 ingredients, this perfect angel food cake bakes up tall, light, and airy. For best results, follow this recipe and video tutorial closely. The delicate texture can only be achieved with particular ingredients and careful mixing methods.

Ready for a slice of heaven? We are no stranger to decadent and rich cakes. But what about a cake recipe where butter, fat, and egg yolks run away in fright? Meet angel food cake. Angel food cake is a low fat cake recipe made mostly from egg whites, cake flour, and sugar. It's pristine white on the inside with a chewy light brown crumb around the exterior. What it lacks in butter makes up for in texture. This tall, tender, and timeless cake has a cloud-like crumb and ultra light flavor.

6 Angel Food Cake Ingredients

You only need 6 ingredients to make angel food cake. With so little ingredients, understand that each one is imperative to the cake's final taste and texture. Here's the breakdown:

Granulated Sugar: The recipe begins with granulated sugar. Pulse it in a food processor to create superfine sugar. Superfine sugar's granules are the best size to provide optimal structure for angel food cake. It's not as coarse as granulated sugar and not as fine as confectioners' sugar. Granulated sugar is simply too coarse, while confectioners' sugar dissolves too quickly in the egg whites.

Cake Flour: Cake flour is a low protein flour and yields a tender angel food cake. Do not use all-purpose flour because the cake will taste like white bread...! In a pinch, you can use this cake flour substitute. But real cake flour is ideal.

Salt: Adds flavor.

Egg Whites: You'll notice there's no baking powder or baking soda. The egg whites are actually the sole leavening ingredient providing all the cake's rise. Use freshly separated eggs because they aerate the best. Carton egg whites or egg whites that have been frozen won't expand as much during the whipping process, which will negatively affect the rise of your cake. You'll have a lot of leftover egg yolks, so make some lemon curd and serve it with the cake!

Cream of Tartar: Cream of tartar is an acid and stabilizes the whipped egg whites, just as it does in my chocolate swirled meringue cookies too. Without it, the cake would collapse. Other acids, such as lemon juice, can work but they aren't nearly as effective. Cream of tartar is found in the spice aisle and is actually a common baking ingredient. I have many recipes calling for it!

Vanilla Extract: Adds flavor.

How to Make Perfect Angel Food Cake

I'm confident this will be the most perfect angel food cake to ever hit your lips. We can't achieve angel food cake perfection for free, so make sure you follow these steps closely.

Pulse the granulated sugar into superfine sugar. Use a food processor or blender.

Set 1 cup of the superfine sugar aside. You'll add it to the egg whites.

Add cake flour and salt to food processor. Pulse them with the remaining sugar. This aerates the dry ingredients.

Beat egg whites and cream of tartar together. Beat on medium-low speed until foamy.

Slowly add 1 cup of superfine sugar. Turn the mixer up to medium-high and pour in the superfine sugar you set aside.

Beat into soft peaks. Whip the egg whites, cream of tartar, and superfine sugar into soft and lofty peaks. This takes at least 5 minutes. After that, add the vanilla.

Sift and fold in dry ingredients. In 3 additions, sift and fold in the dry ingredients.

Pour/spread batter into a tube pan. Do not grease the tube pan. Greasing the pan causes the batter to slip down the sides, preventing it from properly rising. If you already greased it, wash and wipe it completely clean.

Bake at 325°F (163°C). A higher temperature won't properly cook the cake.

Cool upside down on a wire rack. If cooled upright, the cake's own weight will crush itself. Cool it upside-down on a cooling rack so it holds its shape and air can reach it.

Run a thin knife around the edges to release. Tap the pan on the counter a few times to help loosen the cake, too.

Slice with a serrated knife. A regular sharp knife squishes the cake.

Can I use a bundt pan for angel food cake? No, do not use a bundt pan for angel food cake. You'll have a very hard time getting it out in one piece. You need a tube pan which has a flat bottom and straight sides. If you don't have one, I recommend this tube pan. It's relatively inexpensive for its great quality. Though it's labeled as nonstick, the coating is VERY thin and has never been an issue for my angel food cakes.

And good news: here's a helpful trick for how to bake angel food cake without a tube pan.

Soft Peaks, Not Stiff Peaks

Remember, whip the egg whites into soft peaks. (Pictured above.) Soft peaks don't hold a stiff shape. Instead, they "wilt" back into the mixture after a few seconds. Soft peaks are the optimum consistency because they'll continue to expand in the oven. Stiff peaks, on the other hand, means that the egg whites have been over-whipped for angel food cake and will likely collapse in the oven.

Important to remember: Don't let a drop of egg yolks into the mixing bowl. Any lingering fat could prevent the egg whites from forming peaks at all. Crack eggs over an egg separator into a small bowl, then add the whites one-by-one into the mixing bowl. This way if the yolk breaks, it doesn't break directly in the mixing bowl.

The Magic is in the Details

I've thrown a lot of information at you in this post, so here's a quick summary of all the important success tips. Remember that the magic is all in the details.

Use freshly separated egg whites.

Pulse granulated sugar into superfine sugar.

Whip egg whites into soft peaks, not stiff peaks.

Sift and gently fold in dry ingredients.

Do not grease the tube pan.

Cool the cake upside-down on a wire rack.

Use a serrated knife to slice.

Baked Flourless Cake

These include baked cheesecakes and flourless chocolate cakes. For easy removal, they're often made in a springform pan, though some can also be made in regular round layer cake pans. Often the filled pan is placed in a larger pan that's half-filled with water to insulate the delicate, creamy cake from the oven's strong bottom heat, which might give the baked cake a porous rather than silky texture. This is called baking the cake in a water bath.

This past Valentine's Day, I decided to remake a golden oldie from the blog to share with my friends. Partly because it was super easy. Partly because it's gluten-free. And partly because, well, it's about as chocolatey as you can possibly get.

We're talking about flourless chocolate cake, people!

I'm sure just about everyone has tried this heavenly dessert before. But if you've never tried making it, you're missing out. Because with literally just three ingredients, it's totally do-able. And just in case you have any questions about how to make it, I decided to snap some step-by-step photos time time around and update this recipe post so that you can see exactly how it's done.

Fair warning though. Once you know how to make this cake, you're pretty much going to want to make it all the time. :)

We begin with the rockstar ingredient — chocolate!!!

You can really use just about any chocolate that you'd like in this cake. I typically go with a really rich dark chocolate. But I've also made this over the years with a chili-spiced chocolate bars, salted chocolate, toffee chocolate, and even plain ol' semisweet chocolate chips. They all work wonderfully. (I would just avoid white chocolate with this one.)

Go ahead and break it into smaller pieces for easier melting, and set aside.

Then it's time to whisk those eggs. This is 10x easier with an electric mixer of some kind, but if you're feeling extra strong, you can do it by hand. Basically they need to double in volume, so I usually mix them on high speed for about 5 minutes. They will also lighten in color and get nice and frothy.

While your mixer is running, add your chocolate and butter to a microwave-proof bowl, and heat in 30 second intervals (stirring in between each) until both are melted. You can also do this on the stove in a double-boiler if you prefer.

Then slowly fold about 1/3 of the egg mixture into the chocolate/butter mixture, and stir until combined. Repeat with another 1/3, and then the rest of the eggs until they are all combined. You want to be nice and gentle with this process, and stir the mixture until it is just combined. Avoid over-stirring, or those eggs will deflate!

Once your batter is ready, pour it in a springform pan that has been wrapped in two layers of heavy-duty aluminum foil. The best way to do this is place the pan right in the middle of the foil, and then fold it up all around the edges of the pan. You want to be very careful that water cannot sneak inside the foil.

Place the springform pan inside some other larger pan (I just use my saute pan). And then slide it in the oven. Once it's in there, take a tea pot or measuring cup full of boiling water and very carefully pour the water inside the outer pan so that it creates a "water bath" around the springform pan. You want the water to come about halfway up the sides of the springform. Please be very careful with this part — that water is h-o-t.

Then bake it for about 22-25 minutes, or until a very thin crust has formed on top of the pan. Remove the pan from the oven, once again being very very careful with that hot water, and set it on a wire rack to cool until it reaches room temperature. The pop it in the refrigerator until it has completely cooled. And then it's ready to serve!

Unbaked Flourless Cake

These types of cakes are typically molded in a dessert ring or springform pan then simply chilled before unmolding. They include unbaked cheesecakes and mousse cakes. They often have a crust or bottom layer that's baked before the mousse is added. Sometimes other layers, such as genoise or biscuit, are alternated with the mousse.

Flourless cakes can be baked or unbaked, and are made without flour. ... They generally have a creamy or silky textures; it's because they are comprised of just egg foams (usually whole eggs and/or egg yolks) with lots of added fat, from sources such as butter, cream cheese, cream or sour cream.

Is this chocolate cake or is this fudge masquerading as cake? Only one way for you to find out. I promise you'll be satisfied with the verdict.

If you like chocolate, you definitely don't want to miss this recipe.

Why You'll Love This Flourless Chocolate Cake

Easy 1 bowl cake recipe

Dense like brownies

Mind-blowing rich and chocolatey

Tastes like fudge you eat with a fork

Moister than others I've tried (use my oven trick explained below)

Naturally gluten free

No crazy decorating, layering, or assembling required

A billion ways to top it

Leavener is optional (zero leavening without it)

Plus, I'm teaching you how to make mocha whipped cream. Take my whipped cream and add espresso powder/water and cocoa powder. It's lightly sweetened and oh-so-simple.

Flourless Chocolate Cake Ingredients

"Where's the flour?!" you might be asking. So you can understand how this recipe works, let me explain each ingredient you DO need.

Chocolate & Butter: This recipe starts like my chocolate lava cakes: melt butter and chocolate together. It's important to use pure baking chocolate, not chocolate chips. Chocolate chips contain stabilizers preventing them from melting into the silky consistency we need. Instead, pick up two 4-ounce semi-sweet chocolate baking bars from the baking aisle— I prefer Ghirardelli or Baker's brands. You need 6 ounces for this recipe. (Reserve the remaining 2 ounces for another time.)

Eggs: Eggs have 3 main jobs in this recipe. First, they help take the place of flour. And like they do in homemade brownies, eggs create the bulk of this cake's moist, fudgy texture. Finally, they help the cake rise too.

Sugar, Vanilla Extract, & Salt: Sweetens/adds flavor. Adapted from King Arthur Flour, I reduced the sugar in the cake. (I also found the cake a little dry, so I reduced the cocoa powder and added another egg, more vanilla, and used baking chocolate.)

Espresso Powder: Just like in my regular chocolate cake recipe, espresso powder deepens the chocolate flavor. This cake DOES NOT taste like coffee. Find espresso powder in the coffee aisle of the grocery store. You'll be surprised how much you'll use it in baking: see all my recipes using espresso powder.

Unsweetened Cocoa Powder: Because we're not using baking soda, you can use either dutch-process cocoa powder or natural cocoa powder in this recipe. Cocoa powder also helps take the place of flour.

Baking Powder (OPTIONAL): In my recipe testing, I found a touch baking powder added *a little* extra lift to this normally flat cake. (It's still pretty flat even with it though!) If you want to skip the leavening, leave it out. The cake tastes the same!

How to Make Flourless Chocolate Cake

Even though this is a simple cake recipe, its preparation is very unique to traditional chocolate cake recipes. To ensure success, I encourage you to read through the following section, as well as the written recipe below.

Prepare an 8-inch round cake pan. (A 9-inch cake pan works, but the cake is thinner.) Grease it, line with a parchment paper round, then grease the parchment paper. Parchment paper helps the cake release seamlessly from the pan. This cake WILL stick if you don't use greased parchment. Sadly, I know from experience.

Melt chocolate and butter together.

Whisk in the sugar, espresso powder, and vanilla then whisk in the eggs.

Whisk in the dry ingredients and pour batter into cake pan.

Create a steamy oven. This is an egg heavy cake and, like cheesecake, it needs a moist environment to prevent it from drying out. (Trust me on this one— not many recipes call for this but it makes all the difference!) We don't need a water bath, instead place a large metal roasting pan on the bottom oven rack. Fill with hot water. Place cake on the center rack. Quickly shut the oven door trapping steam inside.

Bake in the steamy oven. Takes about 30 minutes.

Cool the cake for only 10 minutes, then invert it onto your serving plate. This is important! Run a sharp knife around the edges of the warm cake to help release it.

Cool completely. Just stick it in the refrigerator for 1-2 hours. Decorate and serve!

Warning: Your cake may awkwardly rise around part of the edges. At one point, it looked like one of my test recipes would over-flow on one side! It won't, as long as you're using the correct cake pan and following the recipe below.

As the cake cools upside down, any lumps on the top (which is now the bottom!) flatten out.

3 Success Tips (Don't Skip These)

For a fudge-like flourless chocolate cake, don't over-bake it. You'll walk a thin line between moist flourless chocolate cake and dry flourless chocolate cake. All of my test recipes took 30 minutes. Test the center with a toothpick. If it comes out clean, it's done. Even if it comes out with just a couple moist (not wet) crumbs, it's done.

Use my steamy oven trick. Again, this is an egg-heavy cake. To prevent the eggs from drying out, bake the cake in a moist oven as explained in the breakdown of the steps above. Not many recipes call for this, but I'm certain that's why this one is so unbelievably fudge-like and moist.

Follow the recipe as written. Sometimes it's ok to play around with a recipe. But this is a very precise one. Without traditional butter/sugar creaming, flour, a lot of leavening, or milk, the other ingredients in this recipe have A LOT of weight to carry and jobs to do. For best taste, texture, and so you don't waste your time (and money!), I do not recommend any ingredient substitutions.

Carrot Cake

Carrot cake uses the leavening practices of butter cake, but instead of butter uses a neutral oil like vegetable or canola oil. For this reason, it will keep a little longer than butter cakes but can sometimes come out on the greasy side. (The process is pretty much the same: instead of starting out beating butter and sugar, you start out whipping eggs and sugar, then add oil.)

With its outstanding spice flavor, super moist crumb, and velvety cream cheese frosting, this is truly the best carrot cake. Use brown sugar and toasted pecans for deeper flavor.

Carrot cake is my #1 favorite cake. Growing up, my mom made it for my birthday every year and the ONLY thing that competed was a batch of carrot cake cupcakes on the side. I've adopted this tradition and make my own carrot birthday cake each year. And, of course, we never limit it to only once per year. This cake graces our Easter table and I love making it for spring brunches, baby showers, and our community's new bake sale.

In fact, this carrot cake recipe is so popular around here that I stopped asking what everyone wants for dessert! Because it's always this!

What Does This Carrot Cake Taste Like?

This carrot cake cake sets the standard for carrot cakes everywhere. It's deeply moist and filled with toasted pecans. Most of its flavor comes from brown sugar, cinnamon, ginger, nutmeg, and carrots. Ginger adds the most delicious zing, but it isn't overpowering at all. The cake is dense, but each forkful tastes super soft and extra lush. If made ahead, the flavor intensifies and the cream cheese frosting seeps into the layers, creating an even more tender bite.

So if you're looking for a make-ahead cake whose taste and texture won't be compromised, make this! It's a total classic and 1 taste converts everyone, even those silly people who "don't like carrot cake".

Who ARE you people?! 😊

Let's Make It!

This carrot cake is pretty easy, but let's walk through the process together.

Begin by toasting pecans in the oven. Spread them on a baking sheet and bake for about 8 minutes. Toasting the nuts is optional, but you won't regret doing it. Toasting pecans creates an unparalleled

deep nutty flavor. Let the nuts cool down for a couple minutes, then start the carrot cake batter. Begin with 2 mixing bowls. Whisk the dry ingredients together in 1 bowl, then the wet ingredients in another bowl. Combine the two, along with shredded carrots and the toasted nuts. You don't need a mixer for the cake batter!

How to Make Carrot Cake Moist

If it isn't stick-to-the-back-of-your-fork moist, it's just not worth it. So I worked to create an EXTRA moist carrot cake. Don't skip these ingredients:

Brown Sugar: I've come across a lot of carrot cake recipes that are sweetened with mostly granulated sugar. That's great, but granulated sugar doesn't do much for the cake besides sweeten it. Brown sugar not only sweetens cake, it produces so much flavor and moisture. It's just... the best!

Oil: Cakes need fat to make them soft and tender. When preparing cakes without super strong flavors such as vanilla cake and white cake, I prefer to use butter as the fat. Butter also gives them flavor. But for cakes like chocolate cake and carrot cake that have flavor from other ingredients, I find flavorless oil is the best choice.

Applesauce: To prevent the cake from tasting too moist (wet) and oily, I add some applesauce. You could even use crushed pineapple, too! These flavors pair beautifully with brown sugar and spices.

Freshly Shredded Carrots: My #1 tip for carrot cakes is to shred whole carrots at home. Do not use packaged pre-shredded carrots because they are hard and dry. You need about 4 large carrots for this recipe. And when you grate them, you'll notice how wet they are. That is PRIME moisture for your baked cake and you don't want to skip it!

Cream Cheese Frosting

The carrot cake frosting? Well, that's easy too. It's the same cream cheese frosting recipe I use for my red velvet cake. It's so smooth, tangy, and glides on the cake seamlessly. I call it spreadable cheesecake and it tastes unbelievable with this cake's deep spice flavor.

Ingredients: You need block-style cream cheese, butter, confectioners' sugar, a splash of milk, vanilla extract, and a pinch of salt. The salt helps offset the sweetness.

If you're looking to pipe decoration with this cream cheese frosting, chill it in the refrigerator for 20 minutes first. This guarantees the creamy frosting will hold its shape.

Carrot Cake Success Tips

Line your cake pans with parchment. Place your cake pans on a large sheet of parchment paper. Trace the bottom of the cake pan with a pencil, then cut the circles. Grease the pan and the parchment paper. Parchment paper rounds guarantee the cakes won't stick!

Make it ahead. One of the BEST parts about carrot cake is that it gets better with time, even after 1 full day. The flavors mingle, the moisture prevails, and the cream cheese frosting sets into the layers. It's ridiculously good! You can make and frost the cake 1 day in advance. Keep it covered in the refrigerator and bring to room temperature, if desired, before serving.

Use freshly grated carrots. Grate them yourself.

Red Velvet Cake

Red velvet cake is essentially a butter cake, though it is frequently made with oil instead of butter. In addition, cocoa is added to the cake batter to create the distinct red velvet flavor — originally it was a reaction between buttermilk and the raw cocoa widely available at the time of red velvet's inception that caused a ruddy-hued crumb. These days you'll more often find them tinted with food coloring. You might have heard the cake referred to as the \$200 cake — legend has it that the red velvet cake was first baked in the 1920s by a chef at the Waldorf-Astoria. A guest was so taken with the cake that she wrote the chef, asking for the recipe — along with a bill, hence its other name. Whatever you call it, it's delicious.

This is my forever favorite red velvet cake recipe. I published it on my blog a few years ago and decided it's time for clearer recipe instructions and a video tutorial. Many of you love this recipe too, so let's roll up our sleeves and rev up our mixers!

Red velvet cake is the queen of all layer cakes. The “I can't quite put my finger on the flavor” cake. It's the sweet marriage of buttermilk and vanilla with a little cocoa for good measure. She's tall, dramatic, and completely covered in silky cream cheese frosting. This is my best red velvet cake.

What Does Red Velvet Cake Taste Like?

I used to be unsure about red velvet. I don't really trust a cake that has a mystery flavor. What is red velvet? Is it vanilla, chocolate, or just a butter cake tinted red? From red velvet brownies and red velvet cookies and red velvet cupcakes, I've had a lot of fun getting to know red velvet. Red velvet is:

Mild cocoa flavor

Tangy buttermilk

Sweet vanilla

Very buttery

These 4 flavors are essential to the perfect red velvet layer cake. Not only is the flavor outstanding, red velvet cake's texture is worth writing home about. It's dense and soft with a moist and velvety crumb. However, the absolute best part about red velvet cake is the cream cheese frosting. Slathered on thick, my cream cheese frosting recipe is delicately sweet and undeniably creamy.

How to Make Red Velvet Cake

I use specific ingredients, certain amounts, and unique mixing techniques to produce my best red velvet cake recipe. Begin by whisking the dry ingredients together, then beat together the wet ingredients. We'll combine the two, add buttermilk and tint the batter red. More on food coloring below.

Cake Flour: I highly recommend cake flour. Cake flour is much lighter than all-purpose and the perfect base for a light, soft-crumbed cake texture. Like I mention above, red velvet's texture is important to the authenticity of the flavor. You will thank me for the recommendation after you taste how incredibly soft this cake is. It's the texture you find at professional bakeries.

Unsweetened Cocoa Powder: 2 Tablespoons is plenty for a little cocoa flavor without overpowering the vanilla and butter flavors.

Butter & Oil: What sets red velvet cake apart from chocolate is its buttery flavor. With only butter, we risk a dry cake. With only oil, we lose the butter flavor and softness that comes with creaming butter & sugar together. So all that's to say, use both butter and oil. Moist texture, soft and cakey texture, buttery flavor.

Buttermilk: Buttermilk is tangy, creamy, and makes baked goods extremely moist. You can't make delicious red velvet cake without it! Additionally, buttermilk helps activate the baking soda to leaven the cake.

What About the Food Coloring?

Red velvet cake wouldn't be red without food coloring. I recommend gel food coloring because the color is concentrated, so you need less of it. For natural coloring, use beet powder. If you don't want to use food coloring, leave it out! The cake will have the same flavor and be a lovely shade of cocoa.

My #1 Trick

I add one simple step to this red velvet cake recipe and it guarantees the BEST texture.

Whip the egg whites separately, then fold into the batter.

This cake recipe requires 4 large eggs. Separate the eggs before starting. Beat the egg yolks with the wet ingredients, then beat the egg whites into fluffy peaks and fold them in last. Beating the egg whites incorporates air and promises a velvet-rich texture.

Cream Cheese Frosting

In my opinion, cream cheese frosting pairs best with red velvet's flavor and this frosting recipe is really simple. You need block-style cream cheese, butter, confectioners' sugar, a splash of milk, vanilla extract, and a pinch of salt to offset the sweetness. It glides on seamlessly and is silky smooth. If you're looking to pipe decoration with this cream cheese frosting, chill it in the refrigerator for 20 minutes. This guarantees the creamy frosting will hold its shape.