Cakes

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Late Summer Plum Cake

Gently spiced, this jammy plum cake celebrates the summer-into-fall season. Serve it as a brunch cake or for dessert topped with vanilla ice cream or whipped cream.

Servings: 8-10
Prep Time: 20 Minutes
Cook Time: 70 Minutes
Total Time: 1 Hour 20 Minutes

INGREDIENTS

- 1½ cups all-purpose flour, spooned into measuring cup and leveled-off
- 1½ teaspoons baking powder
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- ⅛ teaspoon cardamom
- ½ teaspoon salt
- 8 tablespoons (½ cup) unsalted butter, softened, plus more for greasing the pan
- 1 cup plus 2 tablespoons sugar, divided
- 1 large egg
- 1 teaspoon vanilla extract
- ½ cup milk (low-fat is fine)
- 1 pound plums, pitted and quartered

INSTRUCTIONS

1. Preheat oven to 350°F and set an oven rack in the middle position. Grease a 9-inch springform pan. (Alternatively, the cake may be made in a 9-inch cake pan or pie pan and served directly from the pan.)
2. In a large bowl, whisk together the flour, baking powder, cinnamon, nutmeg, cardamom, and salt.

1. In the bowl of an electric mixer fitted with the paddle attachment or beaters, cream the butter and 1 cup of the sugar until pale and fluffy, about 3 minutes. Add the egg and vanilla and beat on low speed until well combined. Gradually add the flour mixture, alternating with the milk, and beat on low speed until smooth. (Note: the batter will be quite thick.)

2. Transfer the batter to the prepared pan and smooth the top with an offset spatula. Arrange the plums on top, skin side up, in a circular pattern so that they mostly cover the batter. Sprinkle the remaining 2 tablespoons of sugar over the plums.
3. Bake for 60 to 70 minutes, until golden on top and set in the center.
4. When the cake is hot out of the oven, run a knife around the edges of the pan and then remove the springform edge, leaving the base in place (if using a springform pan). Let the cake cool on a rack completely. Slice and serve with ice cream or whipped cream, if desired.
5. **Note:** This cake keeps well, loosely covered at room temperature, for several days.
6. **Freezer-Friendly Instructions:** The cake can be frozen for up to 3 months. After it is completely cooled, double-wrap it securely with aluminum foil or plastic freezer wrap, or place it in heavy-duty freezer bag. Thaw overnight on the countertop before serving.



Chocolate Chip Cake

Ingredients

Cake

* 1/2 pound butter
* 2 cups granulated sugar
* 4 eggs
* 2 cups sour cream
* 2 teaspoons vanilla
* 4 cups flour
* 3 teaspoons baking powder
* 2 teaspoons baking soda

Topping

* 1 cup granulated sugar
* 2 cups chocolate chips
* 2 teaspoons cinnamon

Directions

1. Cream together butter and sugar. Then add eggs, sour cream, and vanilla.

2. Sift together flour, baking powder, and baking soda. Add to butter and mix. Place half of the batter in
the pan and spread. Then add half of topping. Then add rest of batter and then rest of topping.

3. Using a greased 10 X 16 X 2 ½ inch pan, bake at 350 degrees for 30 to 35 minutes.

Jo's Triple Chocolate Cake

Ingredients

1 box of chocolate cake mix (not devil's food)
1 small box of instant chocolate pudding
2 eggs
1 3/4 cups of milk
1 bag semi-sweet chocolate chips
Your choice of frosting

Directions

1. Mix all ingredients by hand until moistened (no large chunks of dry mix).
2. Pour into well-greased and floured bundt pan.
3. Bake @ 350 degrees for 45+ minutes.

New York Cheesecake

Ingredients

Crust

2 cups Graham crackers
¼ cup margarine
1 tbsp sugar

Filling

8 oz cream cheese
¾ cup sugar
3 eggs
1 tsp vanilla
1 tsp lemon juice
1 pinch of salt

Topping

1 pint sour cream
½ cup sugar
1 tsp vanilla
1 pinch of salt

Directions

1. Mix filling ingredients
2. Pour into crust
3. Bake at 325 degrees for 40 minutes
4. Pour topping over filling
5. Bake for an additional 10 minutes

Double Layer Pumpkin Cheesecake

Prep Time: 20 mins
Cook Time: 35 mins
Additional Time: 4 hrs
Total Time: 4 hrs 55 mins
Servings: 8
Yield: 1 (9-inch) cheesecake

Ingredients

Cheesecake Layer:

- 2 (8 ounce) packages cream cheese, softened
- ½ cup white sugar
- ½ teaspoon vanilla extract
- 2 large eggs
- 1 (9 inch) prepared graham cracker crust

Pumpkin Layer:

- ½ cup pumpkin puree
- ½ teaspoon ground cinnamon
- 1 pinch ground cloves, or more to taste
- 1 pinch ground nutmeg, or more to taste

Directions

1. Gather the ingredients. Preheat the oven to 325 degrees F (165 degrees C).
2. To make the cheesecake layer: Beat cream cheese, sugar, and vanilla in a large bowl with an electric mixer until smooth. Add eggs, one at a time, blending well after each addition.
3. Spread 1 cup batter in the graham cracker crust.
4. To make the pumpkin layer: Add pumpkin puree, cinnamon, cloves, and nutmeg to the remaining batter; stir gently until well blended.
5. Carefully spread on top of plain cheesecake batter in the crust.

6. Bake in the preheated oven until the edges are puffed and the surface is firm except for a small spot in the center that jiggled when the pan is gently shaken, 35 to 40 minutes.
7. Remove from the oven, set on a wire rack, and cool to room temperature, 1 to 2 hours.
8. Refrigerate for at least 3 hours before serving, preferably overnight.

Maple Blueberry Pancake Cupcakes

Ingredients

Blueberry Pancake Cupcakes:

- 1 cup butter softened
- 1 ½ cup sugar
- 3 eggs
- 2 egg whites
- 3 1/3 cup flour
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 1 teaspoon salt
- 1 tablespoon cinnamon
- ½ teaspoon nutmeg
- 1 cup sour cream
- 1/3 cup milk
- 1 tablespoon vanilla
- 1 ½ cups fresh or frozen blueberries

Maple Buttercream:

- ½ cup butter softened
- 8 ounces cream cheese
- 2 teaspoons Mapleine maple flavoring
- 4 cups powdered sugar
- Milk as needed

Cinnamon sugar and fresh blueberries to decorate

Instructions

1. Preheat oven to 350 degrees and line pans with cupcake liners (yields 24)
2. Beat butter and sugar until light and fluffy.
3. On low speed, add eggs and egg whites one at a time until each in fully incorporated.

4. In a separate bowl, sift flour, baking soda, baking powder, salt, cinnamon and nutmeg together.
5. Add dry ingredients to the butter mixture in thirds, alternating with the wet (milk, vanilla extract and sour cream). Let each ingredient fully mix in before adding another, still be careful not to over mix.
6. Fold in blueberries. Fill cupcake liners ¾ full and bake for about 18 minutes, or until an inserted knife comes out clean. Maple Buttercream: Beat butter and cream cheese until light and fluffy. Add maple flavoring and powdered sugar and let beat again. If needed, add 1 tablespoon of milk to loosen.
7. Pipe buttercream onto cooled cupcakes and top with cinnamon sugar and berries.