

HOMEMADE CAKE MIX RECIPES



Salty Vixen



HOMEMADE CAKE MIX



This wonderful homemade cake mix can be substituted for any purchased cake mix, whether you're making a cake, cookies, or another recipe. For ideas, see our start with cake mix article, for recipes ranging from dessert pizza to super simple cupcakes to ice cream pies.

It's great to have homemade mixes on hand. They are better for you than purchased mixes, because you control the ingredients and don't have to use artificial colors, emulsifiers, or other chemicals. But make sure that you really are going to use these mixes before you make them. Waste is waste, whether it's a mix or ground beef that goes past its expiration date before you use it.

Make sure you measure the flour correctly for this recipe. NEVER scoop flour using a measuring cup. SPOON the flour into the measuring cup FROM the bag. Also make sure that you follow the directions for using the mix, including beating times, to the letter. The gluten in the flour has to develop a bit to form the cake's structure. And the butter needs to be dissolved in the batter for the best texture.

INGREDIENTS:

- 7 1/2 cups flour, sifted
- 1 tablespoon salt
- 4 1/2 cups sugar
- 2 tablespoons baking powder
- 3/4 cup cold butter

MAKE A 9-INCH CAKE

To make one 9-inch layer from this recipe, combine 2 2/3 cups of the mix, 1 1/2 teaspoons vanilla, 1/3 cup oil, 2 eggs, and 2/3 cup milk. Use a 9-inch pan with sides that are at least 2 inches tall. Bake at 350 F for 25 to 35 minutes or until the cake test is done with a toothpick.

- Prep: 15 mins
- Cook: 0 mins
- Total: 15 mins
- Servings: 30 servings
- Yield: 3 cake mixes

DIRECTIONS:

- Gather the ingredients.
- In a very large bowl, combine flour, salt, sugar, and baking powder and mix well to blend.
- Cut the butter into small pieces and place in food processor bowl along with 2 cups of the flour mixture.
- Cover and process until mixture is very fine. Make sure that the butter is completely and evenly distributed in the flour mixture. If it isn't, your cakes will have uneven texture and each will turn out differently.
- Return to bowl with remaining flour mixture and mix well using a wire whisk.
- Divide the cake mix into three equal portions (about 4 cups each) by lightly scooping the mix into measuring cups and leveling off with the back of a knife.
- Place each portion into a quart glass jar or heavy duty zip lock plastic bags. Cover tightly and store in the refrigerator for up to a month, or in the freezer for up to 3 months.
- Each portion of cake mix will make two 8-inch cakes or one 9- x 13-inch cake.

WHITE CAKE



A white cake is made with egg whites (no yolks), which gives the cake a beautiful snow-white color.

I prefer vegetable oil to shortening or butter for this recipe, since it makes the cake moister, and we lose a bit of moisture without the egg yolks.

INGREDIENTS:

- 2 2/3 cups cake flour
- 1 1/2 cups sugar
- 1 tablespoon plus 1 teaspoon baking powder
- 1/2 teaspoon kosher salt
- 4 large egg whites
- 1 1/4 cups milk
- 1/2 cup vegetable oil
- 1 teaspoon vanilla extract

- Prep: 15 mins
- Cook: 30 mins
- Total: 45 mins
- Servings: 12 servings
- Yield: 2 cakes

DIRECTIONS:

- Gather the ingredients.
- Preheat oven to 350 F. Butter and flour two 9-inch cake pans. It can help to line the bottom with a circle of parchment paper cut to fit pan.
- In a large mixing bowl, combine flour, sugar, oil, baking powder, salt, vanilla, and half the milk and mix until blended.
- Add egg whites and the rest of the milk and whisk until everything is blended.
- Pour batter into prepared pans and transfer them to oven.
- Bake for about 30 minutes or until a toothpick inserted into center comes out clean, or with a crumb or two attached. You can start testing after 27 minutes because it's better to check too soon than to overbake.
- Cool cakes for 10 minutes in pans on a wire rack, then loosen edges by running a knife along side. Turn cakes out onto racks and cool for at least another hour before frosting.

SPICE CAKE



You can increase the spices in this recipe if you'd like. Be careful increasing the amount of the nutmeg, cloves, and allspice. Those spices are very strong and may overwhelm the cake if you add too much.

You can add other ingredients to this recipe if you'd like. Some chopped pecans or walnuts, about 2/3 of a cup, would be delicious. Add some raisins, whether dark or golden or currants. Just be sure that you only add about a cup of these ingredients to the recipe or they may weigh it down too much. Toss the pecans or raisins with a bit of flour so they stay suspended in the cake and don't sink to the bottom as the cake bakes.

INGREDIENTS:

- 4 cups homemade cake mix
- 1 teaspoon ground cinnamon
- 1/2 teaspoon nutmeg
- 1/8 teaspoon cloves
- 1/8 teaspoon allspice
- 2 teaspoons vanilla
- 1/2 cup oil
- 3 eggs
- 1 cup whole milk

- Prep:10 mins
- Cook:25 mins
- Total:35 mins
- Servings:16 servings

DIRECTIONS:

- Preheat the oven to 350 F. Spray two 8 inch round cake pans OR one 13" x 9" cake pan with nonstick baking spray containing flour and set aside.
- Pour one portion of the cake mix into a large bowl and stir in the spices.
- Make a well in the center of the mix and add the vanilla, oil, eggs, and milk. Beat this mixture 1 minute with an electric mixer at low speed until blended. Scrape the sides and bottom of the bowl and beat for 2 minutes longer at medium speed until batter is smooth.
- Pour the batter into the prepared pans and bake the layer cakes at 350 F for 20 to 30 minutes, or until the cake springs back when pressed lightly in center and it begins to pull away from the edges of the pan. Bake the 9" x 13" cake for 25 to 35 minutes until the cake tests done.

CHOCOLATE CAKE



This chocolate cake recipe is a true classic, resulting in a moist crumb with deep chocolate flavor. It is a simple recipe, calling for ingredients you most likely have in your pantry and fridge, including flour, sugar, cocoa powder, baking powder and soda, eggs, milk, and vanilla extract. This chocolate cake recipe also calls for boiling water, which helps bloom the cocoa powder, giving the cake a deeper chocolate flavor.

This recipe will become your go-to whether for a birthday, holiday, or simply to satisfy a craving.

Customize the cake by coating with your favorite frosting or chocolate ganache.

INGREDIENTS:

- 1 3/4 cups all-purpose flour
- 2 cups granulated sugar
- 3/4 cup Dutch-processed cocoa powder
- 1/2 teaspoon kosher salt
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 cup milk
- 2 large eggs
- 1/2 cup vegetable oil
- 2 teaspoons pure vanilla extract
- 1 cup boiling water
- Chocolate buttercream

- Prep:15 mins
- Cook:30 mins
- Total:45 mins
- Servings:12 servings
- Yield:2 cakes

DIRECTIONS:

- Gather the ingredients. Preheat oven to 350 F.
- Butter and flour two 9-inch cake pans. The cakes will release better if the bottoms of pans are lined with a circle of parchment paper.
- In a large mixing bowl, sift flour, sugar, and cocoa powder. Add salt, baking powder, and baking soda, and whisk until everything is blended.
- In a separate mixing bowl, combine milk, eggs, oil, and vanilla, and whisk to combine. Then whisk in boiling water.
- Add wet ingredients to dry and stir until combined.
- Pour batter into prepared pans and transfer to oven.
- Bake for about 30 minutes or until a toothpick inserted into center comes out clean, or with a crumb or two attached. Start testing after 27 minutes to avoid over-baking.
- Cool cakes for 10 minutes in pans on a wire rack. Loosen edges by running a knife along sides, turn cakes out onto racks, and cool for at least another hour.
- Once cool, you can trim your cakes to be more level, eating any scraps or keep as is. Place one layer on a cake stand, then cover with a layer of frosting. Place the second layer, top side-down on the buttercream. Finish the cake with the remaining buttercream, as desired.
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