

The Best Wedding Cake and Birthday Cake Recipe!

If you are looking for a Moist, GREAT Tasting cake that tastes like HOMEMADE BUT from an easy mix.

This is it!!

I have baked wedding cakes since 1969 for family and friends as a hobby. For most of those years, I only created cakes made from scratch! About 20 years ago, I formulated a recipe using a cake mix that everyone LOVES.

I have included the link to my personal website that contains photos of some of my cakes. This will give you some ideas for decorating!!

<http://kathysuchyrichards.tripod.com/>

I have also included some of my baking hints!

MY FAMOUS BUTTERCREAM ICING!!

And an Incredible Strawberry Short Cake Recipe!!

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So Let's Get Baking!!

To obtain the taste and texture, please try to use the same name brand ingredients listed if at all possible.

One Single Cake Recipe

Melt 1 stick of solid Mrs. Filberts Margarine (Blue Bonnet is also good)

Add 1 cup of cold water

(Mixture should be lukewarm or cool before mixing with cake mix.)

..Add the above mixture to a large mixing bowl.

..Add 1 box Betty Crocker Golden Vanilla or French Vanilla cake mix

..Mix on high with electric beater for 2 minutes.

..Add 3 large eggs PLUS 1 large egg white.



AT THIS POINT DO NOT MIX.

ALLOW THE MIXTURE TO SET TO ABSORB THE LIQUID.

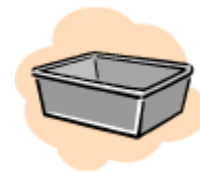
1 mix can fill:

Two 8-inch square or round pans

..Or two 9-inch square or round pans

.. Or one 9x13 or one 8x12 inch rectangular pan

.. Or one 3-inch high, 8-inch diameter pan.



PREPARE PANS

..Pre-Heat Oven to 350 Degrees

.. Spray the pan(s) with cooking spray.

.. Line the bottom and sides of the pans with wax paper.

..Return to beating the cake mixture 1 ½ minutes, scrapping sides and bottom of bowl often.



..Pour into prepared pans.

..Bake as per directions on cake mix box or until a toothpick comes out clean when inserted into the top of the cake.

..When done, cool and carefully remove from pans.

HINTS HINTS

1. **OBTAINING A FLAT CAKE TOP WITHOUT CUTTING:**

When cake is removed from oven, place a piece of wax paper over the cake. Place a thick clean dry hand towel over the top of the wax paper on the cake. Gently press the excess hot air from the middle of the cake. Cool cake. Remove the cake from the pan.

2. **NEED CAKE QUICK!!**

When cake is removed from oven, place a piece of wax paper over the cake. Wrap cake and pan with a clean dry towel and place in freezer until cooled.

3. **NO MORE MESSY MEASURING CUPS**

For large cake mix batters, instead of measuring by pouring cupfuls into the pan, pour batter into pans. Using a clean ruler, insert ruler into batter in center of pan to measure depth of batter $\frac{1}{2}$ to $\frac{3}{4}$ inch depth. ($\frac{3}{4}$ inch depth of batter will yield about 2 inch high baked cake). Using a spoon, remove batter from an over filled pan to the other pan.

4. **TO STORE BUTTERCREAM ICING:**

You can store in refrigerator in same container or remove to a smaller container. Cover icing using wax paper or plastic wrap~~pressing down on the paper or wrap until all the air is pressed out the top of the icing. On top of this cover the container with aluminum foil.

I like lots of icing!!!!

BUTTERCREAM ICING

SMALL RECIPE

For ONE MIX CAKE PLUS DECORATIONS

Just multiply ingredients to make larger cakes!

In a large mixing bowl, beat until creamy:

1 cup Crisco Shortening

2 Tablespoons Mrs. Filbert's Margarine (softened)

1/4 teaspoon salt

1 1/2 teaspoon Wilton Clear Vanilla

1 1/2 teaspoon Happy Home Clear Vanilla

1 1/2 teaspoon McCormick Clear Vanilla

3/4 teaspoon Wilton Clear Butter Flavoring

..ADD AND BEAT STILL WELL BLENDED: 1/2 cup cold water.

..BEAT IN: 2 Pounds of Confectionary Powder Sugar mixing well.

..If mixture is TOO thick to mix, add one tablespoons of water at a time.

BEAT THIS MIXTURE UNTIL SMOOTH AND CREAMY!

BE SURE TO SCRAP BOTTOM AND SIDES OF MIXING

CONTAINER OFTEN!!

BUTTERCREAM ICING LARGE RECIPE

Wedding Cake Recipe!

IN A LARGE MIXING CONTAINER (I use a 32 quart rectangular storage box for mixing this large amount), BEAT UNTIL CREAMY:

- 1 Three Pound Can Crisco Shortening**
- 1 Stick solid Mrs. Filbert's Margarine (softened)**
- 1 teaspoon salt**
- 3 Tablespoons Wilton Clear Vanilla**
- 3 Tablespoons Happy Home Clear Vanilla**
- 3 Tablespoons McCormick Clear Vanilla**
- 1 Tablespoon Wilton Clear Butter Flavoring**

..ADD AND BEAT STILL WELL BLENDED: 2 cups cold water.

..BEAT IN: 8 Pounds of Confectionary Powder Sugar mixing well.

BE SURE TO SCRAP BOTTOM AND SIDES OF MIXING CONTAINER OFTEN!!

..Beat in UNTILL WELL BLENDED: 1-cup cold water

..ADD: 4 pounds of Confectionary Powder Sugar mixing well.

If mixture is TOO thick to mix, add one tablespoon of water at a time.

**BEAT THIS MIXTURE UNTIL SMOOTH AND CREAMY!
BE SURE TO SCRAP BOTTOM AND SIDES OF MIXING
CONTAINER OFTEN!!**



Strawberry Shortcake!

You can use left over cake and buttercream icing to make this dessert!

1. **Thinly slice cake or break into pieces.**
2. **Slice strawberries.**
3. **Adding 1-tablespoon water at a time, thin buttecream icing until the icing slides off a spoon.**
4. **Alternate layers of cake, strawberries, and thinned buttercream icing in a pan or bowl.**
5. **Cover and refrigerate over night.**

