



Swans Down Cake Flour has been a tradition in baking for more than 110 years. Our customers know they can depend on us for consistent flour that produces great cakes, cookies, breads and desserts every time.

We regularly hear from our customers with their requests for new recipes, so we've decided to put together 20 new and easy scratch baking recipes in this booklet. Traditionalist won't be disappointed. The classics have been in our family for years and these fresh new creations are sure to delight.

There's no denying that sweets baked from scratch make us happy. So why not bake a little something to envelop your friends and family with a feeling of warmth and love? Swans Down Cake Flour has been a part of those fantastic feelings for a century. Try these recipes and taste for yourself why Swans Down has been, and continues to be, a baking tradition.

For more delicious recipes, visit our web site at:
www.swansdown.com

Baking Tips

- For best results, use recipes that are tested and reliable.
- Prepare pans before mixing your ingredients – grease with shortening or butter then coat with flour, tapping out excess or use non-stick baking spray with flour added.
- In most cases eggs and butter should be at room temperature before baking.
- Always sift flour once before measuring. Sifting removes lumps and aerates the flour so it easily incorporates into batter.
- Measure each ingredient exactly.
- Measure dry ingredients in a standard measure cup and level off with the straight edge of a knife, for liquid ingredients use a glass measuring cup placed on a level surface.
- Check eggs for freshness - it is wise to crack eggs into a separate container before adding to your other ingredients.
- Preheat oven before you start mixing ingredients and test oven often for accuracy using a portable oven thermometer.
- Place pans as close to the center of oven as possible. This leaves room for air to circulate between pans.
- Cool cakes in pan for 10 minutes; then turn out on rack to cool.
- For perfect cookies, cool baking pans between batches.



Swans Down®

Scratch baking
made simple
20 easy scratch
baking recipes



Cakes

Chocolate Swirl Cake with Chocolate Glaze

- 1 3/4 cups Swans Down® Cake Flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon salt
- 10 tablespoons unsalted butter, at room temperature
- 1 1/4 cups sugar

- 3 large eggs, at room temperature
- 1 1/2 teaspoons vanilla
- 2/3 cup buttermilk, at room temperature
- 5 tablespoons cocoa powder

Preheat oven to 350°F. Butter an 8 1/2 x 4 1/2-inch loaf pan. Line bottom with buttered waxed paper. Sift together flour, baking powder, and salt. Cream butter and sugar until light and fluffy, about 4 minutes. Add eggs, 1 at a time, beating well after each addition. Stir in vanilla. Add flour mixture, alternating with buttermilk, starting and ending with flour. Set aside one-third of batter in another bowl. In a small bowl whisk together cocoa and 1/4 cup plus 2 tablespoons boiling water until smooth. Add cocoa mixture to reserved batter and stir until combined. Fill the loaf pan by alternating large spoonfuls of vanilla and chocolate batters, simulating a checkerboard pattern. Run a knife through batter in a circular motion. Bake cake until a toothpick inserted in the center comes out clean, 45 to 50 minutes. Let cake cool on a wire rack 5 minutes then invert and cool 30 minutes. Drizzle glaze over cake.

Chocolate Glaze

- 3 ounces semisweet chocolate, chopped coarse

- 1/3 cup sugar
- 2 tablespoons light corn syrup

In a small saucepan bring 2 tablespoons water, sugar, and corn syrup to a simmer over low heat, stirring until sugar is dissolved. Remove pan from heat and add chocolate, swirling pan to submerge chocolate. Let chocolate melt in syrup 2 minutes and whisk until smooth.

Cookies & Cream Cake

- 4 large egg whites, (1/2 cup) at room temperature
- 1 1/4 cup milk
- 2 teaspoons vanilla
- 3 cups sifted Swans Down® Cake Flour
- 1 1/2 cups sugar

- 1 tablespoon + 1 teaspoon baking powder
- 3/4 teaspoon salt
- 3/4 cup (1 1/2 sticks) unsalted butter, softened
- 1 cup crumbled chocolate cream cookies + 2-3 for topping

Preheat oven to 350°F. Combine egg whites, 1/4 cup milk and vanilla. Set aside. Mix together dry ingredients in a large bowl. Add butter and remaining 1 cup milk. Mix to moisten. Beat on medium speed until creamy. Gradually add egg mixture in thirds mixing well after each addition. Gently fold in cookies. Spread in 2 prepared 9-inch layer pans. Bake 25 – 30 minutes or until tester comes out clean. Cool before frosting.

Frosting

- 1/4 cup shortening
- 2-3 tablespoons cream

- 2 teaspoons vanilla

- 1 pound confectioners' sugar

Cream together shortening, cream and vanilla. Slowly add confectioners' sugar until light and fluffy. If too stiff add cream 1 teaspoon at a time until desired consistency.

Raspberry Crumb Cake

Cake:

- 2 1/2 cups Swans Down® Cake Flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 10 tablespoons unsalted butter, at room temperature
- 1 cup granulated sugar
- 3 large eggs, at room temperature
- 1 teaspoon vanilla

- 1 1/4 cups sour cream
- 3 cups raspberries

Crumb:

- 1 1/2 cups Swans Down® Cake Flour
- 1/2 cup packed light brown sugar
- 1 1/2 teaspoons cinnamon
- 1/2 teaspoon salt
- 12 tablespoons unsalted butter, at room temperature

Preheat oven to 350°F. Butter a 13 x 9-baking pan. In a medium bowl sift together flour, baking soda, baking powder, and salt. Cream butter and granulated sugar until light and fluffy, about 4 minutes. Add eggs, 1 at a time, beating well after each addition. Beat in vanilla. Add flour mixture, alternating with sour cream, starting and ending with flour. Fold in 2 cups raspberries. Spoon batter into pan. For crumb: In a medium bowl whisk together flour, brown sugar, cinnamon, and salt. Cut in butter using two knives or a pastry blender until well combined and crumbly. Toss remaining cup of raspberries with crumb and sprinkle over cake, covering completely. Bake cake until golden brown and a toothpick inserted in the center comes out clean, about 55 minutes.

Apple Pie Cake

- 9 cups sliced and peeled apples (about 9 apples)
- 12 tablespoons unsalted butter, softened
- 1/2 cup plus 1/3 cup Splenda Sugar Substitute for Baking
- 1 teaspoon cinnamon
- 2 cups Swans Down® Cake Flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 2/3 cup milk
- 2 large eggs
- 2 teaspoons vanilla

Preheat oven to 350°F. In a 13 x 9-inch glass baking dish combine apples, 4 tablespoons butter, 1/3 cup Splenda, cinnamon, and 1 1/4 cups water. In a large bowl combine flour, remaining 1/2 cup Splenda, baking powder, and salt. Add the remaining stick of butter and milk and beat over medium speed 2 minutes. Add eggs and vanilla and beat 2 minutes more. Pour and spread batter over apples and bake 35 minutes, or until cake is golden brown. Serve warm with lowfat vanilla ice cream.



Healthy Eating

184 Calories Cake (per slice)

A great cake for those on a low-cholesterol diet that is moist, chewy and spicy.

- 1 cup packed brown sugar
- 1 cup water
- 1 cup raisins or chopped dates
- ¼ cup vegetable oil
- 1 teaspoon nutmeg

- 1 teaspoon cinnamon
- ½ teaspoon salt
- 2 cups sifted Swans Down® Cake Flour
- 2 teaspoons baking powder
- ½ cup chopped nuts (optional)

Preheat oven to 350°F. Prepare an 8-inch square pan. Combine brown sugar, water, raisins or dates, oil, nutmeg, cinnamon and salt in a sauce pan. Bring to a boil and cook 3 minutes. Cool. Blend flour and baking powder. Stir in cooled fruit mixture and mix using a wooden spoon until blended. Pour into prepared pan and sprinkle with nuts. Bake 35 – 45 minutes or until cake tester comes out clean. Cut into 16 equal squares.
(Note: This cake characteristically sinks slightly in the center, which does not affect the flavor or texture.)

Fruit Topped Drop Biscuits

- 2 cups sifted Swans Down® Cake Flour
- 2½ teaspoons baking powder
- ¾ teaspoon salt

- 4 tablespoons unsalted butter
- 2/3 cup milk
- ¼ cup sugar-free preserves

Preheat oven to 450°F. Measure sifted flour, add baking powder and salt, and sift again. Cut in butter. Add milk and stir with fork until combined. Drop dough from tablespoon onto ungreased baking sheet. Make a well in the middle of each biscuit and fill with 1 teaspoon of preserves. Bake 12–15 minutes. Makes 22.

Tip: To prevent sticking, dip spoon in warm water when making well in dough.

Peach Crumble

This is a healthy desert that can also be made with apples.

Filling

- 6 - 8 fresh peaches peeled and sliced
- 1 teaspoon cinnamon
- 2 teaspoons sugar

Topping

- 1 cup sifted Swans Down® Cake Flour
- 1¼ cup uncooked oats
- 1 cup firmly packed brown sugar
- ¾ cup unsalted butter (1½ sticks)

Preheat oven to 375°F. Arrange peaches in a 9-inch glass baking dish. Mix together cinnamon and sugar and sprinkle over peaches. Combine all topping ingredients and mix to crumbly. Cover peaches with crumble mixture. Bake 30 to 35 minutes or until peaches are tender.

Rocky Road Cake

Cake

- 3 cups Swans Down® Cake Flour
- 3 cups sugar
- 1½ cups cocoa powder, plus extra for preparing pan
- 1 tablespoon baking soda
- 1½ teaspoons baking powder
- 1 teaspoon salt

- 1½ cups buttermilk
- ¾ cup vegetable oil
- 3 large eggs, lightly beaten
- 1½ teaspoons vanilla

Topping

- 2 cups mini marshmallows
- 1½ cups chocolate chips
- 1 cup chopped almonds

Preheat oven to 350°F. Butter a 13 x 9 inch baking pan and dust with cocoa powder, tapping out extra. In a large bowl sift together flour, sugar, cocoa, baking soda, baking powder, and salt. On low speed beat in buttermilk, oil, 1½ cups hot water, eggs, and vanilla one at a time until smooth, about 2 minutes. Pour batter into pan and bake 20 minutes. Sprinkle marshmallows, chocolate chips, and almonds on top of cake. Cover loosely with aluminum foil and bake 40 minutes more.



Cookies, Brownies & Bars

Apple Pecan Bars

- 1 3/4 cups Swans Down® Cake Flour
- 4 tablespoons sugar
- 1 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, softened

- 1 large egg
- 1 cup apple sauce
- 2 teaspoons cinnamon
- 1/3 cup chopped pecans

Preheat oven to 375°F. In a large bowl mix together flour, 2 tablespoons sugar and salt. Cut in butter until crumbly. Add egg and stir to form ball. Chill for 10-15 minutes. On a lightly greased cookie sheet flatten dough to 3 x 14 inch rectangle with an indentation down the center. Mix apple sauce with 1 tablespoon sugar and 1 teaspoon cinnamon. Fill the indentation with applesauce. Combine remaining 1 tablespoon sugar, cinnamon and pecans in a small bowl. Spread along side applesauce. Bake 20-25 minutes. Cool slightly. Cut into 1 inch slices.

This recipe is also great with apricot preserves. Simply replace the applesauce, 1 tablespoon sugar and 1 teaspoon cinnamon.

Johnny Bars

- 2 1/4 cups Swans Down® Cake Flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, at room temperature
- 1 1/2 cups firmly packed dark brown sugar
- 3 large eggs
- 1 teaspoon vanilla

Topping

- 1 cup chopped macadamia nuts
- 1 cup semisweet chocolate chips
- 1 cup white chocolate chips
- 1 cup butterscotch chips
- 18 squares individually wrapped caramels, coarsely chopped

Preheat oven to 350°F. Place foil in a 13 x 9 baking pan and butter foil. In a medium bowl whisk together flour, baking powder, and salt. In a large bowl beat together butter and sugar until fluffy, about 2 minutes. Add eggs and vanilla, beat until combined. Add flour mixture over low speed and beat until a dough forms. Stir in half of the nuts, chocolates, butterscotch chips, and caramels. Spread batter into the pan. Scatter the remaining nuts, chocolates, butterscotch chips, and caramels over batter. Bake until golden brown, about 35 minutes. Transfer to a wire rack to cool completely. Using the overhanging foil, remove bars from pan and chill if desired. Makes 15 bars.

Toffee Brownie Cookies

- 1 cup (2 sticks) unsalted butter
- 3 squares unsweetened chocolate, chopped
- 1 1/2 cups sugar
- 2 large eggs

- 1 tablespoon vanilla
- 3 1/4 cups Swans Down® Cake Flour
- 1/2 teaspoon salt
- 1 1/2 cups chocolate toffee bits

Preheat oven to 350°F. In microwave melt butter and chocolate in large bowl, stirring every 30 seconds. Cool slightly. Add sugar then eggs and vanilla mixing until smooth after each addition. Stir in flour and salt. Fold in toffee bits. Drop 1 tablespoon dough onto ungreased baking sheet. Bake 11-13 minutes. Cool completely. Makes 2 dozen.



Chocolate Pudding Pie

This dessert is a cross between a cake and chocolate pudding. Serve it while its warm with vanilla ice cream or whipped cream.

- 1 cup Swans Down® Cake Flour
- 2 1/3 cup cocoa powder
- 1 teaspoon salt
- 1/2 teaspoon baking powder
- 1 cup granulated sugar
- 3/4 cup whole milk
- 2 large eggs
- 4 tablespoons unsalted butter, melted and cooled
- 2 teaspoons vanilla
- 1 cup packed light brown sugar

Preheat oven to 350°F. In a large bowl sift together flour, 1/3 cup cocoa, salt, and baking powder. In a medium bowl whisk together sugar, milk, eggs, butter, and vanilla and stir into flour mixture until combined well. Spread batter into an 9-inch metal pie plate. In another medium bowl whisk together remaining 1/3 cup cocoa, brown sugar, and 1 1/2 cups boiling water. Pour evenly over batter. (This may look strange at this point, but don't worry. During baking cake forms on top and pudding underneath.) Bake until a toothpick inserted in the center comes out with crumbs adhering to it, 30 to 35 minutes. Cool slightly and serve warm with ice cream or whipped cream.

Other Favorites

Vanilla Cupcakes with Peanut Butter Milk Chocolate Frosting

- 3 cups Swans Down® Cake Flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- $\frac{2}{3}$ cup unsalted butter, at room temperature

- $\frac{1}{2}$ cups sugar
- 4 large eggs
- 1 teaspoon vanilla
- 1 cup whole milk

Preheat oven to 350°F. In a medium bowl sift together flour, baking powder, and salt. In a large bowl cream together butter and sugar until light and fluffy. Add eggs, one at a time, beating until combined. Scrape bowl and beat in vanilla. Add flour mixture, alternating with milk, starting and ending with flour. Divide batter among lined muffin cups, filling each about three-quarters full. Bake until a toothpick inserted in the centers comes out clean, about 15 minutes. Let cool before frosting. Makes 24.

Peanut Butter Milk Chocolate Frosting

- 1 pound milk chocolate chips
- $\frac{1}{2}$ cup (1 stick) unsalted butter, cut into small pieces
- $\frac{1}{2}$ cups smooth peanut butter

Melt chocolate in a medium heat-proof bowl set over a pot of simmering water. Remove from heat. Add butter and whisk until melted. Add peanut butter and whisk to combine. If frosting becomes too stiff whisk in 2 tablespoons milk.

No Roll Pizza Dough

- 2 cups sifted Swans Down® Cake Flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon oregano

- $\frac{1}{2}$ teaspoon pepper
- 1 cup milk
- 2 large eggs

Preheat oven to 425°F. Lightly grease and flour round pizza pan. Combine flour, baking powder, salt, oregano and pepper, mix well. Stir in milk and eggs until smooth. Spread batter onto pizza pan and bake for 15 - 20 minutes. Remove from oven. Cover with your favorite toppings and bake an additional 15 - 18 minutes until crust is crispy and cheese is melted.

Topping Suggestions

Traditional Pepperoni Pizza

- Approx 25 Pepperoni Slices
- $\frac{1}{2}$ cup Pizza Sauce
- $\frac{1}{2}$ cups grated Mozzarella Cheese

Zesty BBQ Chicken Pizza

- $\frac{1}{2}$ cups cubed chicken
- $\frac{1}{2}$ cup BBQ sauce
- $\frac{1}{4}$ teaspoon cumin
- $\frac{1}{4}$ cup sliced yellow onion
- $\frac{1}{2}$ cups grated Mozzarella Cheese

Tiny Party Pies

Pastry

- 1 - 4 oz cream cheese (softened)
- $\frac{1}{2}$ cup (1 stick) unsalted butter
- $\frac{1}{4}$ cups Swans Down Cake Flour

Filling

- 2 slices crispy cooked bacon, crumbled
- $\frac{1}{4}$ cup shredded Swiss Cheese
- 1 - 7 oz can white chicken drained
- $\frac{1}{3}$ cup mayonnaise
- 2 teaspoons creole mustard
- 1 teaspoon chopped onion
- 1 teaspoon parsley

Preheat oven to 450°F. Mix cream cheese and butter until smooth. Add flour stir until well combined. Place in refrigerator while preparing filling. In a medium size bowl mix all filling ingredients together until well combined. Remove pastry from refrigerator. Pull off about a teaspoon amount and flatten in the palm of your hand forming an oval shape. Place about $\frac{1}{2}$ teaspoon of filling into the center of the pastry. Fold pastry over filling and pinch edges closed. Bake 15 - 20 minutes on ungreased baking sheets or until golden brown.

Golden Tea Cookies

- 2 cups sifted Swans Down® Cake Flour
- $\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ cup (1 stick) unsalted butter

- 1 cup sugar
- 4 egg yolks
- 1 teaspoon vanilla

Preheat oven to 350°F. Sift flour once, measure 2 cups, add baking powder and sift again. Cream butter, add sugar gradually, and cream well. Add egg yolks, one at a time. Add vanilla; then flour. Mix well. On cookie sheet place dough between 2 sheets of wax paper and roll to $\frac{1}{4}$ inch thick. Chill in refrigerator for 1 - 2 hours. Take cookie sheet from refrigerator and remove top sheet of waxed paper. Turn dough onto a lightly floured surface and remove second sheet of waxed paper. Immediately cut into shapes using 2" cookie cutters. Bake on lightly greased cookie sheet for 8 - 10 minutes. Makes 3 dozen cookies.



Breads, Biscuits & Muffins

Lemon Scented Ginger Scones

- 2¼ cups Swans Down® Cake Flour
- ⅓ cup sugar
- 1½ tablespoons baking powder
- 1 tablespoon grated lemon zest
- 1 tablespoon fresh lemon juice

- 1½ sticks unsalted butter, chopped and frozen
- ½ cup finely chopped crystallized ginger
- ¾ cup heavy cream, plus extra for brushing tops of scones

Place rack in middle position and preheat oven to 400°F. Combine flour, sugar, and baking powder in a food processor to just combine. Add lemon zest, juice, and butter and pulse until fine meal. Transfer to bowl and stir in ginger. Make a well in the center and add cream, mixing until just combined. Pat dough into 9 inch ¾ inch high circle on a lightly greased cookie sheet. If dough is too sticky dip fingertips into flour. Brush with remaining cream. Cut into wedges, but do not separate. Bake about 13 to 15 minutes, or until slightly browned. Serve warm.

Banana Coconut Bread

- 1¾ cups sifted Swans Down® Cake Flour
- 1¾ teaspoons baking powder
- ½ teaspoon salt
- ½ teaspoon baking soda
- ⅓ cup unsalted butter, at room temperature

- ½ cup firmly packed light brown sugar
- 2 large eggs
- 4 bananas, mashed (about 1 ½ cups)
- 1 cup shredded sweetened coconut, toasted

Preheat oven to 350°F. Butter an 8 x 4-inch loaf pan. In a large bowl sift together flour, baking powder, salt, and baking soda. In a large bowl beat together butter and sugar until fluffy, about 2 minutes. Add eggs and beat until combined. Add flour mixture, alternating with bananas, starting and ending with flour. Fold in coconut. Pour batter into pan and bake 55 minutes, or until a toothpick inserted in center comes out clean.

Praline Sweet Biscuits

- 10 tablespoons butter, softened
- ½ cup chopped pecans
- ½ cup firmly packed brown sugar
- 2 cups sifted Swans Down® Cake Flour

- 2½ teaspoons baking powder
- ¾ teaspoon salt
- 2/3 cup milk

Preheat oven to 425°F. Mix together 5 tablespoons melted butter, pecans and brown sugar. Spray muffin pan with cooking spray. Put about 1 rounded teaspoon of sugar mixture into muffin cup. Measure sifted flour, add baking powder, salt and sugar, sift again. Cut in remaining butter. Add milk and stir with fork until dough is formed. Drop 1 tablespoon dough over sugar mixture in muffin pan. Bake 12 to 15 minutes. Turn pan upside down onto cookie sheet. Serve warm. Makes 12.



Strawberry Buttermilk Pancakes with Blueberry Maple Syrup

Use whatever berries are in season for these pancakes and syrup. You can stick to one berry or mix it up with a couple of different varieties.

Syrup

- 1 cup maple syrup
- 2 tablespoons unsalted butter
- ½ cup blueberries

- 1¾ cups Swans Down® Cake Flour
- 3 tablespoons sugar
- 2 teaspoons baking soda
- ½ teaspoon salt
- 1¾ cups buttermilk
- 2 large eggs, lightly beaten
- 1 cup sliced strawberries

In a medium bowl whisk together flour, sugar, baking soda, and salt. Whisk in buttermilk and eggs until smooth. Heat griddle or a large heavy skillet, lightly spray with cooking spray. Using a ¼-cup measure, pour batter onto griddle and scatter a few strawberries onto batter. Cook pancakes, turning over once, until golden about 2 minutes total. In a medium saucepan heat maple syrup with butter and blueberries until warm. Serve pancakes with syrup. Makes 12 (4 ½-inch) pancakes.