



America's Favorite Cake Flour Since 1894

1-2-3-4 Cake

2 sticks unsalted butter (16 tablespoons)
2 cups sugar
3 cups sifted Swans Down® Cake Flour
4 eggs
1 cup milk (whole or low fat)

3 tps baking powder
½ tsp salt
1 tsp vanilla extract
½ tsp almond extract

Preheat oven to 350°F. Butter and lightly flour 3 - 9 inch layer pans. Sift Swans Down® Cake Flour, then lightly spoon 3 cups cake flour into measuring cup.

Cream butter in large bowl. Gradually add sugar, creaming until light and fluffy. Sift the already sifted cake flour with baking powder and salt. Add eggs one at a time to creamed mixture, beating well after each addition. Add flour mixture alternately with milk and flavorings, blending after each addition until smooth. (Do not overbeat as this will yield a dry cake.) Pour into prepared pans.

Bake for 20 to 25 minutes or until tester inserted into cake comes out clean. Cool in pans 10 minutes. Remove from pans and finish cooling on racks.

Simple Chocolate Cake

3 oz unsweetened chocolate, melted
1 stick unsalted butter (8 tablespoons)
2¼ cups light brown sugar, packed

3 eggs
1½ tps vanilla extract
2 tps baking soda

½ tsp salt
2¼ cups sifted Swans Down® Cake Flour
1 cup sour cream
1 cup boiling water

Preheat oven to 350° F. Butter and lightly flour 2 - 9 inch layer pans. Sift Swans Down® Cake Flour, then lightly spoon 2¼ cups cake flour into measuring cup. **Cream** butter until smooth in large bowl. Add brown sugar and eggs. Beat with mixer until light and fluffy. Beat in vanilla extract and chocolate, then baking soda and salt. Add flour alternately with sour cream, beating until smooth. Pour in boiling water, stirring with spoon until blended. (Batter will be very thin.) Pour into prepared pans.

Bake approximately 30 minutes or until tester inserted into cake comes out clean. Cool in pans approximately 10 minutes.

Alternate Method: One 13x9x2 inch sheet cake or cupcake pans.

Chocolate Buttercream Frosting

¾ cups confectioners sugar
1 stick of butter (8 tablespoons), softened

3 tbsps milk
1 tsp vanilla extract

2 oz. unsweetened chocolate,
melted and cooled

Combine in a large bowl, confectioners sugar, butter, milk and vanilla.

Beat at medium speed 1 - 2 minutes until creamy. Add chocolate and beat until well blended. If necessary add more milk 1 tbsps at a time to reach desired spreading consistency.

Whipping Cream Pound Cake

3 sticks salted butter (24 tablespoons), softened
3 cups sugar
6 eggs

3 cups sifted Swans Down® Cake Flour
½ pint heavy whipping cream
½ tsp vanilla extract

Preheat oven to 325° F. Butter and lightly flour 10 inch tube pan. Sift Swans Down® Cake Flour, then lightly spoon 3 cups cake flour into measuring cup.

Combine sugar and butter until creamy in large bowl. Add eggs one at a time, beating well after each addition. Add in flour and whipping cream alternately. Stir in vanilla. Pour into prepared tube pan.

Bake for approximately 1 hour 15 minutes - 1 hour 30 minutes or until long tester is inserted to reach middle of cake and it comes out completely clean. Cool completely.

Alternate Method: For richer vanilla flavor add an additional 1½ tsp. vanilla.

Glaze

2 cups sifted confectioners sugar
½ stick butter (4 tablespoons), melted

2 tbsps heavy cream
extract/flavoring, if desired

Combine confectioners sugar and butter in medium size bowl. Stir in 2 tbsps of heavy cream. If desired, add ¼ tsp of almond extract or ½ tsp of vanilla for flavor. Beat until smooth and creamy; add more cream 1 tbsps at a time, if necessary.

Drizzle over cooled cake.

Questions or comments? Call 1-800-535-1961 or visit us online at
www.SwansDown.com for more delicious recipes.