

HEIRLOOMED

COOKBOOK



TOP FROSTING
+ CAKE RECIPES

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CREAM CHEESE FROSTING

INGREDIENTS:

- 1 - 16 oz Cream Cheese
- 1/2 cup unsalted Butter (1 stick)
- 2 tsp pure Vanilla Extract
- 4 cups Powdered Sugar

INSTRUCTIONS:

Add cream cheese, butter + vanilla extract and beat together with a mixer until well blended. Add powdered sugar gradually, a 1/2 cup at a time, and continue to beat until well mixed.



PAIRS WELL WITH RED VELVET CAKE



INGREDIENTS:

- 2 1/2 cups flour
- 1 teaspoon baking soda
- 1 Tablespoons unsweetened natural cocoa powder
- 1/2 teaspoon salt
- 1/2 cup unsalted butter (softened at room temperature)
- 1 3/4 cups granulated sugar
- 1 1/4 cup canola or vegetable oil
- 1 1/4 cup canola or vegetable oil
- 3 large eggs (room temperature and separated)
- 2 Tablespoon pure vanilla extract
- 1 teaspoon distilled white vinegar
- 1-2 tablespoons liquid red food coloring
- 1 cup buttermilk (at room temperature)

INSTRUCTIONS:

1. Preheat the oven to 350 degrees F. Oil cake pan(s).
2. In a large bowl add together sifted flour, sugar, baking soda, salt, and cocoa powder. In another bowl, whisk together the oil, buttermilk, eggs, food coloring, vinegar, and vanilla.
3. Mix the dry and wet ingredients together using a standing mixer. They should combine into a nice smooth batter.
4. Pour batter evenly into pan(s.) Cook time will vary depending the on the size pans being used. test batter using a toothpick, inserted in the center of the cakes until it comes out clean, about 30 minutes.
5. Remove the cakes from the oven and run a knife around the edges to loosen them from the sides of the pans. Let them cool completely before icing.



PAIRS WELL WITH CARROT CAKE

INGREDIENTS:

- 3/4 cups coconut oil, melted
- 1 cup granulated sugar
- 3/4 cup dark brown sugar
- 4 eggs, whole
- 2 tsp pure vanilla extract
- 2 cups flour
- 2 tsp baking powder
- 1 tsp baking soda
- 2 tsp kosher salt
- 2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 2 1/2 cups freshly grated carrots
- 1 1/4 cup chopped pecans (1/4 cup reserved for topping)
- 1/2 cup plump raisins



INSTRUCTIONS:

1. Preheat your oven to 350 degrees. Grease and flour two (2) 9" cake pans and set aside.
2. Wash and shred 2 1/2 cups of carrots with a hand grater or shred using a food processor. Next, roughly chop pecans. Set each aside.
3. Using a stand mixer, combine coconut oil, granulated and brown sugar together until well mixed. Beat in eggs and add vanilla until smooth. Slowly begin adding dry ingredients to your mixing bowl on medium speed adding flour 1/2 cup at a time.
4. Add baking soda, baking powder, cinnamon, nutmeg + salt to your mixer and combine. Fold your freshly grated carrots, pecans and raisins into your cake mixture by hand until mixed thoroughly.
5. Pour cake batter evenly into your floured cake pans and bake at 350 degrees for 25-30 minutes, or until a toothpick inserted into the center of your cakes comes out clean. A
6. llow your cakes to cool completely before attempting to remove them from the pan or begin frosting them.
7. When completely cool, remove cakes from pans and frost with Cream Cheese Frosting. Top with remaining pecans and enjoy!





SHOP THE RECIPES



CLASSIC GLAZE ICING

INGREDIENTS:

- 1 1/2 cups confectioners' sugar, be sure to remove any lumps
- 1/2 cup milk (you may not end up using all of it)
- 3 teaspoons vanilla extract

INSTRUCTIONS:

Fill a small mixing bowl with the sugar. Slowly stir in the milk, just a little at a time. Add in vanilla, and more milk as needed. Stir until mixture is a smooth, pourable glaze.



PAIRS WELL WITH
SOUR CREAM
POUND CAKE



INGREDIENTS:

- 3 cups all purpose flour
- 2 3/4 cups sugar
- 6 eggs
- 1 1/4 cups unsalted butter, softened
- 1 cup sour cream
- 1/4 teaspoon salt
- 1/2 teaspoon baking soda
- 2 teaspoon vanilla extract

INSTRUCTIONS:

Fill a small mixing bowl with the sugar. Slowly stir in the milk, just a little at a time. Add in vanilla, and more milk as needed. Stir until mixture is a smooth, pourable glaze.



SHOP THE RECIPE



CLASSIC CARAMEL CAKE

FOR THE ICING :

- 2 cups sugar
- 3/4 cup buttermilk
- 1/2 cup Crisco
- 1/4 cup evaporated milk
- 1/2 cup butter



1. Heat all ingredients in a saucepan over medium heat for about 15 minutes. Stir occasionally to ensure it does not burn.
2. The icing should reach about 240 degrees on a candy thermometer.
3. Once at this temperature, remove from heat and stir consistently until desired thickness is reached.





FOR THE CAKE

- 3/4 cup butter
- 1 1/2 cups sugar
- 1/2 cup brown sugar
- 3 eggs
- 2 cups flour
- 1 cup milk
- 1 teaspoon vanilla
- 1 teaspoon salt

1. Preheat oven to 350 degrees and grease 2 9 inch cake pans.
2. Cream butter until its fluffy and add in sugar, brown sugar and cream for about 5 minutes.
3. Add in the eggs one at a time and cream after each.
4. Add in the milk and flour a little bit at a time, alternating.
5. Add in vanilla and salt. Pour even amounts into each pan and bake for about 25 minutes.
6. Remove cake and cool on cooling rack for about 10 minutes.



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BUTTERCREAM FROSTING

INGREDIENTS:

- 12 oz cream cheese , let it soften to room temperature
- 3/4 cup unsalted butter - microwave for about 15-30 seconds to soften butter
- 1 tsp vanilla extract
- 5 cups powdered sugar



INSTRUCTIONS:

1. Use an electric mixture, with the paddle attachment, to whip butter with cream cheese until smooth and fluffy.
2. Slowly mix in the vanilla extract. Continue whipping on medium speed adding in the powdered sugar until smooth and fluffy.
3. If the texture seems a bit runny, you can chill as needed to help it thicken up.





PAIRS WELL WITH COCONUT CAKE



INGREDIENTS :

- 3 cups flour
- 1 tbsp baking powder
- 1/2 tsp salt
- 2 cups sugar
- 3/4 cup unsalted butter - microwave for about 15-30 seconds to soften butter
- 1/4 cup vegetable oil
- 1/3 cups canned coconut milk , make sure this is well shaken and room temperature
- 2 large eggs, yolks and whites separated
- 1 tsp coconut extract
- 1/2 tsp vanilla extract
- 4 large egg whites - let them sit out a bit to get to room temperature
- 1/8 tsp cream of tartar

INSTRUCTIONS:

1. For the cake: Start by preheating the oven to 350 degrees. Grease 2 9-inch pans, using butter or a non-stick cooking spray.
2. Add flour, baking powdered salt into a large mixing bowl, and whisk for about 30 seconds.
3. Next, use an electric mixture, with the paddle attachment, mix together granulated sugar, butter and canola oil on medium speed until well combined. Slowly add in the egg yolks one at a time.
4. Mix until combined after each addition (reserve 2 egg whites), then mix in coconut and vanilla extracts. Working in three separate batches, beginning and ending with flour mixture. Add 1/3 of the flour mixture,

alternating with 1/2 of the coconut milk and mixing just until combined after each addition (if you don't have the paddle attachment that scrapes the sides of the bowl, stop mixer and scrape sides and bottom occasionally).





5. In a separate mixing bowl, using an electric hand mixer, whip 6 egg whites with cream of tartar on medium-high speed until stiff (but not dry) peaks form. Using a rubber spatula, carefully fold 1/3 of the egg whites into cake batter at a time and fold just combined after each addition (don't over-mix and deflate egg whites). Divide batter among prepared cake pans. Spread batter into an even layer and bake in preheated oven until toothpick inserted into center of cake comes out clean, about 19 - 22 minutes.

6. Once each pan is cooked allow the cakes to cool in the pan for about 5 - 10 minutes. Once cakes are cooled completely use a knife to even the tops out to a smooth, level surface.

7. Start by frosting the top of one of the cakes. Next, stack the other cake on top and frost the top of it. You can then begin frosting the side of the stacked cakes. Finally, sprinkle fresh coconut flakes around and on top of the cake. You may need to gently press the sides to get the coconut to stick.



SHOP THE RECIPE



CHOCOLATE BUTTERCREAM FROSTING

- 3 cups confectioners' sugar
- 3 / 4 cup unsweetened cocoa
- 1 stick butter, softened
- 4 tbsp heavy cream
- 1 tsp vanilla



Sift sugar and cocoa together into a large bowl. In another bowl combine 1 cup of sugar mixture with butter and 1 tablespoon cream, beating until smooth. Add another cup of sugar and another tablespoon of cream, beating well. Continue until all ingredients are combined and frosting is fluffy. Beat in vanilla. Spread frosting on top of one round. Top with second round and cover top and sides completely with frosting.

PAIRS WELL WITH : **CLASSIC CHOCOLATE CAKE**

- 2 cups brown sugar
- 1/2 cup butter
- 2 eggs
- 1/2 cup sour milk
- 1/2 hot water
- 1/2 cup cocoa
- 2 cups flour
- 1 tsp baking powder
- 1 tsp salt
- 1 tsp soda
- 1 tsp cinnamon
- 1 tsp vanilla



1. Start by creaming the sugar and butter together, adding in the egg yolks. Then mix cocoa and hot water, and let cool. Next add sugar into the mixture.
2. Begin adding sugar to the mixture. Next, add flour and dry ingredients alternately with sour milk.
3. Lastly add whites of eggs, beaten stiffly. Bake in moderate oven for 35-40 minutes.



SHOP THE RECIPE



ROYAL ICING

- 4 cups
confectioners
sugar (sifted)
- 3 tablespoons
meringue powder
- 9-10 Tablespoons
room temp water
- Gel food coloring
for dying (optional)



Using a hand or stand mixer (with whisk attachment) beat all ingredients together on high speed for about 5-7 minutes. When lifting the mixer out the icing should drizzle down in about 10 seconds. If your consistency is too thick, add 1 teaspoon of water at a time smooth it out. On the other hand, if it's too thin, add a little more sifted confectioners' sugar.

NOTE: Royal icing takes about 2 hours to set completely. If you need it to dry faster, place cookies in the refrigerator to help speed up the process.



PAIRS WELL WITH : **SHORTBREAD COOKIES**

- 3/4 cup butter or margarine¹
- 1/4 cup sugar
- 2 cups flour

1. Mix butter and sugar thoroughly. Work in flour with hands, and then chill the dough.

2. Heat oven to 350 degrees. Roll chilled dough to between 1/3 and 1/2 inch thick. Cut into "fancy" shapes - I like to do stars. Flute edges if desired by pinching between fingers.

3. Place on ungreased baking sheet and bake 20 to 25 minutes.

Note: the tops of the cookies will not brown during baking. Enjoy!



SHOP THE RECIPE



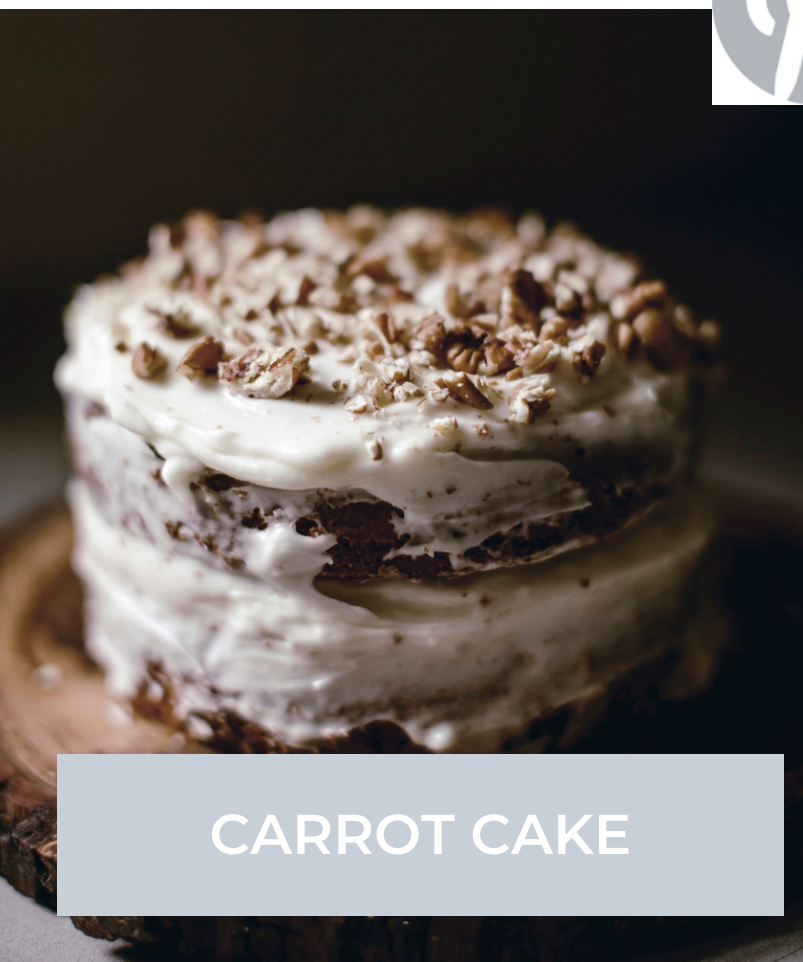
LOVE A RECIPE? PIN IT FOR LATER



CREAM CHEESE
FROSTING



RED VELVET
CAKE



CARROT CAKE



GLAZE ICING

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SOUR CREAM
POUND CAKE



CARAMEL CAKE



BUTTERCREAM
FROSTING



COCONUT CAKE

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