



**CAKE
&
ICE CREAM**

Recipes for Good Times

CAKE & ICE CREAM




CHRONICLE BOOKS
SAN FRANCISCO



Published in 2015 by Chronicle Books LLC.

All rights reserved. No part of this book may be reproduced in any form without written permission from the publisher.

Material on [pages 6–29](#) previously published in *Sky High* by Alisa Huntsman and Peter Wynne (text copyright © 2007 by King Hill Productions and photographs copyright © 2007 by Tina Rupp) by Chronicle Books LLC.

Material on [pages 30–41](#) previously published in *The Cupcake Deck* (text copyright © 2007 by Elinor Klivans and photographs copyright © 2007 by France Ruffenach) by Chronicle Books LLC.

Material on [pages 42–51](#) previously published in *Ice Creams & Sorbets* (text copyright © 2005 by Lou Seibert Pappas and photographs copyright © 2005 by Victoria Pearson) by Chronicle Books LLC.

Material on [pages 52–63](#) previously published in *Ice Cream Treats* (text copyright © 2004 by Charity Ferreira and photographs copyright © 2004 by Leigh Beisch) by Chronicle Books LLC.

Library of Congress Cataloging-in-Publication Data available.

ISBN 978-1-4521-4116-9 (hc)

ISBN 978-1-4521-5044-4 (epub, mobi)

Design by Vanessa Dina
Illustrations by Nami Kurita

Chronicle Books LLC
680 Second Street
San Francisco, California 94107
www.chroniclebooks.com

CONTENTS



TRIPLE CHOCOLATE FUDGE CAKE

7

SOUTHERN COCONUT CAKE

11

SOUR CREAM-CHOCOLATE CAKE
WITH PEANUT BUTTER FROSTING AND CHOCOLATE-PEANUT BUTTER GLAZE

15

SKY-HIGH STRAWBERRY SHORTCAKE

19

BLACK FOREST CAKE

23

BANANA-CHOCOLATE CHIP CAKE

27

CHOCOLATE CUPCAKES
WITH CHOCOLATE BUTTERCREAM FROSTING

31

KID-SIMPLE CUPCAKES

35

SPIDERWEB PUMPKIN GINGER CUPCAKES

39

BITTERSWEET CHOCOLATE ICE CREAM

43

CLASSIC VANILLA BEAN ICE CREAM

45

MINT CHOCOLATE CHIP ICE CREAM

47

STRAWBERRY ICE CREAM

49

BLUEBERRY ICE CREAM

COFFEE-TOFFEE ICE CREAM SANDWICHES
WITH OATMEAL COOKIES

53

PISTACHIO ICE CREAM SANDWICHES
WITH WALNUT BROWNIES

57

ICE CREAM BONBONS

61





TRIPLE CHOCOLATE FUDGE CAKE

MAKES ONE 9-IN [23-CM] TRIPLE-LAYER CAKE

WHITE CHOCOLATE MOUSSE

4 oz [110 g] white chocolate, coarsely chopped

1 cup [240 ml] heavy cream

1 egg white

1 Tbsp sugar

SOUR CREAM CHOCOLATE ICING

12 oz [340 g] bittersweet or semisweet chocolate, coarsely chopped

1/2 cup [115 g] unsalted butter, at room temperature

2 Tbsp light corn syrup

1/4 cup [60 ml] half-and-half, at room temperature

1/2 cup [120 ml] sour cream, at room temperature

CAKE

2 1/4 cups [280 g] all-purpose flour

1 cup [100 g] unsweetened cocoa powder

2 1/4 tsp baking soda

1 1/4 tsp baking powder

1 tsp salt

1/2 tsp ground cinnamon

2 1/2 oz [70 g] unsweetened chocolate, coarsely chopped

1 cup [240 ml] milk

1 1/4 cups [300 ml] hot, strongly brewed coffee

2 eggs

1 cup [225 g] mayonnaise

1 1/2 tsp vanilla extract

2 1/4 cups [450 g] sugar

TO MAKE THE WHITE CHOCOLATE MOUSSE: Melt the white chocolate with $\frac{1}{4}$ cup [60 ml] of the cream in a double boiler or a small heatproof bowl set over a pan of very hot water. Whisk until smooth. Remove from the heat and let the white chocolate cream cool to room temperature.

In a large bowl, beat the remaining $\frac{3}{4}$ cup [180 ml] heavy cream until soft peaks form. In a clean bowl, whip the egg white with the sugar until fairly stiff peaks form.

Fold the beaten egg white into the white chocolate cream, then fold in the whipped cream just until blended. Err on the side of undermixing. Cover the mousse and refrigerate while you make the icing and the cake.

TO MAKE THE SOUR CREAM CHOCOLATE ICING: Melt the chocolate with the butter and corn syrup in a double boiler or a small heatproof bowl set over a pan of barely simmering water. Remove from the heat and whisk until smooth.

Whisk in the half-and-half and sour cream. Cover the bowl and set aside at room temperature while you make the cake.

TO MAKE THE CAKE: Preheat the oven to 350°F [180°C]. Butter the bottoms and sides of three 9-in [23-cm] round cake pans. Line the bottom of each pan with a round of parchment paper and butter the paper.

Sift together the flour, cocoa powder, baking soda, baking powder, salt, and cinnamon. Set the dry ingredients aside.

Put the chocolate in a fairly large heatproof bowl. In a small saucepan, bring the milk to a simmer. Pour the hot coffee and milk over the chocolate. Let stand for a minute, then whisk until smooth. Let the mocha liquid cool slightly.

In the bowl of an electric mixer, beat together the eggs, mayonnaise, and vanilla until well blended. Gradually beat in the sugar. Add the dry ingredients and mocha liquid alternately in two or three additions, beating until smooth and well blended after each addition. Divide the batter among the three prepared cake pans.

Bake for 25 to 28 minutes, or until a cake tester or wooden toothpick inserted in the center comes out almost clean. Let the cakes cool in their pans on wire racks for 10 to 15 minutes. Unmold onto the racks, carefully peel off the papers and let cool completely, at least 1 hour. (The layers can be baked a day ahead; wrap well and refrigerate.)

Place a cake layer, flat-side up, on a cake stand or serving plate. Cover the top evenly with half the mousse, leaving a $\frac{1}{4}$ -in [6-mm] margin around the edge. Repeat with the second layer and the remaining mousse. Set the third layer on top and pour half the icing over the filled cake. Spread all over the sides and top. Don't worry if some of the cake shows through. This first frosting is to seal in the crumbs, which is why professionals call it a "crumb coat." Refrigerate, uncovered, for at least 30 minutes to allow the icing to set. Cover the rest of the icing and set aside at room temperature.

Frost the top and sides of the cake with the remaining icing, which should have the consistency of mayonnaise. If the icing has become too soft, chill briefly; if it is too stiff, microwave on high for just 2-3 seconds to soften, then stir to mix well. Use an offset palette knife or the back of a spoon to swirl the frosting decoratively around the cake. Slice and serve.





SOUTHERN COCONUT CAKE

MAKES ONE 8-IN [20-CM] TRIPLE-LAYER CAKE

CREAM CHEESE BUTTERCREAM FROSTING

- 12 oz [340 g] cream cheese, slightly chilled
- $\frac{3}{4}$ cup plus 2 Tbsp [195 g] unsalted butter, at room temperature
- 1 cup [120 g] powdered sugar, sifted after measuring
- 2 tsp vanilla extract
- 1 cup [200 g] granulated sugar
- $\frac{1}{4}$ cup [60 ml] water
- 3 egg whites

CAKE

- 5 egg whites
- $\frac{1}{2}$ cup [120 ml] milk
- 2 tsp vanilla extract
- 3 cups [250 g] cake flour
- $2\frac{1}{3}$ cups [475 g] granulated sugar
- $4\frac{1}{2}$ tsp baking powder
- $\frac{1}{2}$ tsp salt
- 1 cup [225 g] unsalted butter, at warm room temperature
- 1 cup [240 g] unsweetened coconut milk

- $2\frac{1}{2}$ cups [200 g] sweetened flaked coconut

TO MAKE THE CREAM CHEESE BUTTERCREAM FROSTING: Place the cream cheese in the bowl of a mixer and beat on medium speed until slightly fluffy and smooth. Add the butter 2 Tbsp at a time, mixing until smooth. Add the powdered sugar and vanilla and mix until fluffy. Set aside at room temperature.

Combine the granulated sugar and water in a small heavy saucepan and bring to a boil over medium heat, stirring to dissolve the sugar. Continue to cook, without stirring, until the syrup reaches the soft-ball stage, 240°F [115°C] on a candy thermometer.

Meanwhile, put the egg whites in the bowl of an electric mixer fitted with the whisk attachment. When

the syrup is ready, turn the mixer to medium-low speed and begin beating the egg whites. Slowly add the hot syrup to the whites, taking care not to pour it directly onto the beater, or it may splash out of the bowl and burn you. When all of the syrup is incorporated, raise the speed to medium-high and beat until the egg white mixture has cooled to body temperature and a stiff meringue forms.

With the mixer on low speed, begin adding the cream cheese mixture by the spoonful. When all of the cream cheese mixture has been incorporated, raise the speed to medium and whip until the frosting is smooth and fluffy. Cover the bowl and refrigerate while you make the cake.

TO MAKE THE CAKE: Preheat the oven to 350°F [180°C]. Butter the bottoms of three 8-in [20-cm] round cake pans or coat with cooking spray. Line the bottom of each pan with a round of parchment and butter the paper.

Put the egg whites in a mixing bowl and whisk slightly. Add the milk and vanilla and whisk to mix thoroughly; set aside.

In another bowl, combine the flour, granulated sugar, baking powder, and salt. Beat on low speed to mix well and break up any lumps, about 30 seconds. Add the butter and coconut milk and, with the mixer still on low, beat to combine. Raise the speed to medium and beat until light and fluffy, about 2 minutes.

Add the egg white mixture in two or three additions, scraping down the sides of the bowl and mixing just long enough to incorporate between additions. Divide the batter among the three prepared pans.

Bake for 30 minutes, or until a cake tester or wooden toothpick inserted in the center comes out clean. Let the cakes cool in their pans for 10 minutes. Then turn them out onto cooling racks and allow to cool completely.

Place a cake layer, flat-side up, on an 8-in [20-cm] cardboard cake round. Cover this layer with 1 cup [400 g] of the buttercream frosting, spreading it evenly right to the edge. Sprinkle 1/2 cup [40 g] of the coconut over the frosting. Add the second layer of cake and repeat with another 1 cup [400 g] frosting and 1/2 cup [40 g] coconut. Top with the final layer of cake and frost the top and sides with the remaining frosting.

Place the remaining 1 1/2 cups [120 g] coconut on a large baking tray. Pick up the cake and hold it on the palm of one hand over the tray. Using the other hand, scoop up some of the coconut and press it onto the side of the cake. Continue to do this, rotating the cake slightly each time, until the sides are completely coated. Set the cake on a serving plate and sprinkle any remaining coconut over the top. Chill for at least 1 hour to allow the frosting to firm up before slicing.





SOUR CREAM-CHOCOLATE CAKE

WITH PEANUT BUTTER FROSTING AND CHOCOLATE-PEANUT BUTTER GLAZE

MAKES ONE 8-IN [20-CM] TRIPLE-LAYER CAKE

CAKE

2 cups [255 g] all-purpose flour
2¹/₂ cups [500 g] granulated sugar
3/4 cup [60 g] unsweetened, Dutch-process cocoa powder
2 tsp baking soda
1 tsp salt
1 cup [240 ml] neutral vegetable oil, such as canola, soybean, or vegetable blend
1 cup [240 ml] sour cream
1¹/₂ cups [360 ml] water
2 Tbsp distilled white vinegar
1 tsp vanilla extract
2 eggs

PEANUT BUTTER FROSTING

10 oz [280 g] cream cheese, at room temperature
1/2 cup [115 g] unsalted butter, at room temperature
5 cups [500 g] powdered sugar, sifted
2/3 cup [175 g] smooth peanut butter

CHOCOLATE-PEANUT BUTTER GLAZE

8 oz [220 g] semisweet chocolate, coarsely chopped
3 Tbsp smooth peanut butter
2 Tbsp light corn syrup
1/2 cup [120 ml] half-and-half

TO MAKE THE CAKE: Preheat the oven to 350°F [180°C]. Butter the bottoms and sides of three 8-in [20-cm]

round cake pans. Line the bottom of each pan with a round of parchment and butter the paper.

~~Sift the flour, granulated sugar, cocoa powder, baking soda, and salt into a large bowl. Whisk to combine them well. Add the oil and sour cream and whisk to blend. Gradually beat in the water. Blend in the vinegar and vanilla. Whisk in the eggs and beat until well blended. Scrape down the sides of the bowl and be sure the batter is well mixed. Divide among the three prepared cake pans.~~

Bake for 30 to 35 minutes, or until a cake tester or wooden toothpick inserted in the center comes out almost clean. Let cool in the pans for about 20 minutes, then invert onto wire racks, carefully peel off the paper, and let cool completely. While the cake layers are cooling, make the frosting and glaze.

TO MAKE THE PEANUT BUTTER FROSTING: In the bowl of an electric mixer, beat the cream cheese and butter until light and fluffy. Gradually add the powdered sugar 1 cup [100 g] at a time, mixing thoroughly after each addition and scraping down the sides of the bowl often. Continue to beat on medium speed until light and fluffy, 3 to 4 minutes.

Add the peanut butter and beat until thoroughly blended. Set aside while you make the glaze.

TO MAKE THE CHOCOLATE-PEANUT BUTTER GLAZE: In the top of a double boiler or in a heatproof bowl set over simmering water, combine the chocolate, peanut butter, and corn syrup. Whisk until the chocolate is melted and the mixture is smooth.

Remove from the heat and whisk in the half-and-half, beating until smooth. Use while still warm.

Place a cake layer, flat-side up, on a cake stand or large serving plate. Spread $\frac{2}{3}$ cup [130 g] of the frosting evenly over the top. Repeat with the next layer. Place the last layer on top and frost the top and sides of the cake with the remaining frosting.

To decorate with the glaze, put the cake plate on a large baking sheet to catch any drips. Simply pour the glaze over the top of the cake and, using an offset spatula, spread it evenly over the top just to the edges so that it runs down the sides of the cake in long drips. Refrigerate, uncovered, for at least 30 minutes to allow the glaze and frosting to set completely. Remove from the refrigerator about 1 hour before serving.





SKY-HIGH STRAWBERRY SHORTCAKE

MAKES ONE 6-IN [15-CM] TRIPLE-LAYER CAKE

FRESH STRAWBERRY FILLING

- 2 pt [910 g] small strawberries
- 2 tsp rose water or 2 Tbsp anisette liqueur
- 2 tsp vanilla extract
- 1/2 cup [100 g] sugar

CAKE

- 5 Tbsp [70 g] unsalted butter, at room temperature
- 3/4 cup [170 g] sugar
- 1 tsp vanilla extract
- 2 eggs
- 1 1/2 cups [185 g] cake flour
- 2 1/2 tsp baking powder
- Pinch of salt
- 2/3 cup [165 ml] buttermilk
- 1 1/2 cups [360 ml] heavy cream
- 2 Tbsp sugar
- Whole strawberries for garnish

TO MAKE THE FRESH STRAWBERRY FILLING: Clean and hull the berries and slice into pieces about the thickness of a coin. Place in a bowl and add the rose water, vanilla, and sugar. Stir to coat, cover the bowl, and let the berries macerate at room temperature until they exude their juices, about 1 hour.

TO MAKE THE CAKE: Preheat the oven to 350°F [180°C]. Butter the bottoms and sides of three 6-in [15-cm] round cake pans. Line the bottom of each with a round of parchment and butter the paper.

In the bowl of an electric mixer, cream the butter, 3/4 cup [170 g] sugar, and vanilla until light and fluffy. Add the eggs one at a time, scraping down the sides of the bowl well after each addition.

Sift together the flour, baking powder, and salt. Add these dry ingredients to the batter, alternating

with the buttermilk in two or three additions. Divide the batter among the three prepared cake pans.

~~Bake for 20 to 25 minutes, or until a cake tester or wooden toothpick inserted in the center comes out clean.~~ Let cool in the pans for 10 minutes; then invert onto wire racks, carefully peel off the paper, and allow to cool completely.

In a large chilled mixing bowl with chilled beaters, whip the cream with the remaining 2 Tbsp sugar until stiff. There will be about 3 cups [300 g] when whipped.

Place a cake layer, flat-side up, on a small cake stand or a serving plate. Top with $\frac{3}{4}$ cup [130 g] of the strawberry filling, spooning it over the entire layer and making sure any juices go onto the cake layer and not the plate, if possible. Top this with 1 cup [100 g] of the whipped cream, spreading it evenly over the berries. Repeat with the second cake layer and another $\frac{3}{4}$ cup [130 g] filling and 1 cup [100 g] whipped cream. Top the final cake layer flat-side up. Garnish with a few whole berries and top with the last of the whipped cream. For the best flavor, cover the dessert with a cake dome or loose plastic wrap and refrigerate for about 2 hours before slicing. Serve with the remaining strawberry filling on the side.





BLACK FOREST CAKE

MAKES ONE 9-IN [23-CM] TRIPLE-LAYER CAKE

BRANDIED CHERRIES

1 lb [455 g] dark, sweet cherries, pitted

$\frac{1}{2}$ cup [120 ml] kirsch

CAKE

$\frac{3}{4}$ cup plus 2 Tbsp [105 g] cake flour

$\frac{3}{4}$ cup [60 g] unsweetened cocoa powder

7 eggs

$1\frac{1}{2}$ cups [200 g] sugar

3 cups [720 ml] heavy cream

$\frac{1}{4}$ cup [50 g] sugar

$1\frac{1}{2}$ tsp vanilla extract

Chilled chocolate curls for decoration

TO MAKE THE BRANDIED CHERRIES: Put the cherries and kirsch into a glass container with a lid. Refrigerate for several hours, or up to several days. For use, drain the cherries well, reserving the liquor in which they steeped.

TO MAKE THE CAKE: Preheat the oven to 350°F [180°C]. Line the bottoms of three 9-in [23-cm] round cake pans with rounds of parchment paper but do not grease the pans.

Sift together the cake flour and cocoa powder. Set this mixture aside.

In the bowl of an electric mixer, beat the eggs to blend. Gradually add the $1\frac{1}{2}$ cups [200 g] sugar and beat on medium-high speed until a slowly dissolving ribbon forms when the beaters are lifted.

Sift one-third of the dry ingredients over the egg mixture. With a rubber spatula, gently fold in. Repeat this step twice more, then fold the batter until the ingredients are well mixed, without deflating the batter. Divide the batter among the three prepared pans.

Bake for about 20 minutes, or until a cake tester or wooden toothpick inserted into the center comes out clean. Remove from the oven and let the layers cool in their pans completely, at least 1 hour. To unmold, run a blunt knife around the edges of the pan and invert; peel off the paper.

In a large, chilled mixing bowl with chilled beaters, beat the cream until it mounds lightly. Add the remaining $\frac{1}{4}$ cup [50 g] sugar and the vanilla and whip until the cream is fairly stiff.

Place a cake layer, flat-side up, on a cake stand or serving plate and sprinkle 2 to 3 Tbsp of the reserved cherry brandy evenly over the top to moisten. Cover the cake with $\frac{2}{3}$ cup [65 g] of the whipped cream, spreading it all the way up to the edge. Set aside a small handful of cherries and then arrange half of the remaining cherries on top of the whipped cream. Cover the cherries with another $\frac{2}{3}$ cup [65 g] of the whipped cream. Repeat with the second layer. Put the third cake layer on top and moisten it with the remaining cherry brandy. Frost the entire cake—top and sides—with whipped cream.

To decorate, gently scoop up the chilled chocolate curls with your hands and press them onto the sides of the cake, covering it completely with the curls. Decorate the top with rosettes of whipped cream and the reserved cherries. Refrigerate the cake for several hours before serving. This will make it much easier to cut and serve.





BANANA-CHOCOLATE CHIP CAKE

MAKES ONE 8-IN [20-CM] TRIPLE-LAYER CAKE

CAKE

- 2¹/₄ cups [285 g] cake flour
- 1¹/₃ cups [265 g] sugar
- 1¹/₄ tsp baking powder
- 1¹/₄ tsp baking soda
- 1 tsp ground cinnamon
- 1 tsp Chinese five-spice powder
- 1/2 tsp salt
- 1/2 cup plus 1 Tbsp [130 g] unsalted butter, at room temperature
- 1 cup [280 g] mashed very ripe bananas
- 3 eggs
- 3/4 cup [180 ml] buttermilk
- 1¹/₂ tsp vanilla extract
- 3/4 cup [170 g] mini semisweet chocolate chips

CARAMEL DRIZZLE

- 1 cup [240 ml] prepared thick caramel sauce, such as cajeta
- 3 Tbsp dark rum

1¹/₂ cups [360 ml] heavy cream

3 Tbsp sugar

2 ripe but firm bananas, thinly sliced

Mini semisweet chocolate chips for decoration

TO MAKE THE CAKE: Preheat the oven to 350°F [180°C]. Butter the bottoms of three 8-in [20-cm] round cake pans or coat with cooking spray. Line the bottom of each pan with a round of parchment paper and butter the paper.

Place the flour, sugar, baking powder, baking soda, cinnamon, five-spice powder, and salt in a large

bowl. Beat on low speed, blending well, about 1 minute. Add the butter and mashed bananas and beat until well blended. ~~Raise the speed to medium and beat until light and fluffy, about 3 minutes.~~

Combine the eggs, buttermilk, and vanilla in a small bowl and whisk to blend. Add to the batter in three additions, scraping the bowl well and beating just until blended after each addition. Finally, fold in half of the chocolate chips by hand. Divide the batter among the three prepared cake pans. Sprinkle the remaining chocolate chips on top.

Bake for 25 to 28 minutes, or until a cake tester or wooden toothpick inserted in the center comes out clean. Let cool in the pans for 10 to 15 minutes, then invert onto wire racks. Carefully peel off the paper and let cool completely.

TO MAKE THE CARAMEL DRIZZLE: Put the caramel sauce in a small heavy saucepan and warm over low heat, stirring, just until heated through, about 2 minutes. Remove from the heat and whisk in the rum. Let cool to room temperature before using.

In a large, chilled mixing bowl with chilled beaters, whip the cream with the remaining 3 Tbsp sugar until stiff.

Place a cake layer, flat-side up, on a cake stand or serving plate. Top with 2 to 3 Tbsp of the caramel drizzle and spread it thinly but evenly over the whole layer. Arrange about half the banana slices on top in a single layer. Cover the bananas with 1 cup [100 g] of the whipped cream, spreading it evenly over the layer. Repeat with the second layer, adding more caramel, bananas, and cream. Place the final cake layer on top and coat it with 2 to 3 Tbsp of caramel; reserve the remaining caramel to serve with the cake slices. Dollop on the remaining whipped cream, a few more banana slices, and sprinkle the top with chocolate chips, if you like.

- [Modern Japan: A Very Short Introduction for free](#)
- [click Dog Songs](#)
- **[read online The House of Thunder](#)**
- [read Path of the Incubus book](#)
- [The Shark Net: Memories and Murder pdf, azw \(kindle\), epub, doc, mobi](#)

- <http://serazard.com/lib/Lights-Camera-Booze--Drinking-Games-for-Your-Favorite-Movies.pdf>
- <http://www.freightunlocked.co.uk/lib/Dog-Songs.pdf>
- <http://redbuffalodesign.com/ebooks/The-Scythe--Mafia-Trilogy--Book-3-.pdf>
- <http://www.freightunlocked.co.uk/lib/The-Castle-of-Crossed-Destinies.pdf>
- <http://honareavalmusic.com/?books/World-of-Warcraft-and-Philosophy--Wrath-of-the-Philosopher-King--Popular-Culture-and-Philosophy-.pdf>