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HOMEMADE
CAKE
recipes
my family's favorites!





Heck yes! You are going to...
EAT YOUR CAKE AND MAKE IT TO!!
I'm stoked that you are making a cake. Truly!

I've said it so many times...my Grandma's chocolate cake could bring about world peace.

And now, if I may be so bold, mine can.

Not that my cake is amazing. It is. But that's not the REAL reason I think you should bake a cake.

But because there is something so soul-soothing and grounding about spending a bit of time baking a cake.

Especially if you share that cake with others.

If these recipes help you to get motivated to bake a cake, invite a few friends over to eat said cake, and have a cup of coffee...I am a happy, happy girl!

Food is the ultimate connector and I want to encourage you to confidently use it to build deeper relationships.

JANEL HUTTON
Founder, NellieBellie





Use clear vanilla concentrate, if possible. Again, this does nothing for the flavor... only the color. And don't be afraid to try almond extract...yum!

INGREDIENTS

**4 egg whites let stand at room temperature
for 20 minutes**
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/8 teaspoon salt
1/2 cup shortening
1 3/4 cups sugar
1 teaspoon vanilla I use clear
**1 1/3 cups buttermilk (see tip for quick way
to make your own)**

simple white CAKE

SERVES 8-10

A white cake is a must-know. Perfect for birthday's, weddings, and all your celebrating!

DIRECTIONS:

1. Grease & flour pans (1 - 9 by 13 or 2 - 9 inch round).
2. Mix flour, baking powder, baking soda, and salt in medium bowl and set aside.
3. Beat shortening with an electric mixer for about 30 seconds on medium speed in large bowl.
4. Add sugar and vanilla. Beat until combined.
5. Add egg whites and beat for about 30 seconds.
6. Add flour mixture and buttermilk. Beat until combined.
7. Beat on high for an additional 30 seconds.
8. Spread batter into the pan (s)
9. Bake in 350 degree oven for 20 to 25 minutes (30-35 for 9 by 13 pan)

Homemade Buttermilk:

1 cup of regular milk
1 tablespoon lemon juice or vinegar
Stir together and let sit 10 minutes...
buttermilk!

Swedish Pear Almond CAKE



SERVES 8-10

This is a cake that LOOKS harder than it is! You totally got this.

DIRECTIONS

1. On medium heat, in a large skillet, melt the 2 tablespoons of butter.
2. Add the pear slices, brown sugar, and vanilla bean.
3. Stir until the sugar is dissolved. Lower the heat to low.
4. Cook the pears for about 5 minutes or until just soft. Stir often.
5. When the pears are just soft, put the vanilla in the cake pan, followed by the pear slices, and then the sauce.

For the cake:

1. Beat the 4 ounces of butter and sugar together.
 2. Add the eggs 1 at a time beating well after each addition.
 3. Add 2 tablespoons of milk and mix.
 4. In a separate large bowl mix the flour and baking powder together.
 5. Fold in the egg mixture and add the almond extract.
 6. Pour the batter over the pears and bake at 400 degrees for 30-35 minutes or until a knife stuck into the center comes out clean.
 7. Cool for about 10 minutes and flip upside down on to serving platter.
- Serve with whipped cream and ice cream.

Don't worry if the batter is thick, that's exactly perfect!

INGREDIENTS

For pears

4 tablespoon butter

2 pears sliced.

6 tablespoons sugar

1 vanilla bean pod sliced in half lengthwise

For cake

4 oz soft butter

3/4 cup sugar

2 eggs

2 tablespoon milk

1 1/4 flour

1 teaspoon baking powder

1 teaspoon almond extract



Butternut Squash CAKE

SERVES 8-10

a family favorite. warm, cozy, and sweetened with maple syrup.

DIRECTIONS

1. Turn the oven to 350 degrees.
2. Beat the oil and syrup together.
3. Add eggs and yogurt, beat well.
4. Stir the flour, baking soda, and baking powder in. Stir gently.
5. Add spices and squash. Stir just until mixed.
6. (or line with parchment paper) a 9inch pan.
7. Pour the batter into the pan.
8. Bake for about 40 minutes.

Frosting:

Beat the cream cheese & honey well. Add vanilla and beat again.

Store leftovers in the fridge.

INGREDIENTS

2/3 c . olive oil
3/4 c . maple syrup (use local, or real! Do NOT use fake pancake syrup)
3 eggs
2 tablespoons of Greek yogurt
1 3/4 cups of flour
1 1/2 teaspoons baking powder
3/4 teaspoon baking soda
1 tablespoon cinnamon
3/4 tablespoon nutmeg
1 cup cooked & mashed butternut squash (or can of pumpkin puree)

Frosting:

2 packages of soft cream cheese
1/2 cup honey
2 teaspoons vanilla

the BEST homemade chocolate CAKE

SERVES 8-10



Seriously the BEST chocolate cake you'll ever have! Our most popular recipe.

DIRECTIONS

1. Grease bottom of pan (I use 2 round pans or 1 9 by 13). preheat oven to 350 degrees.
2. Beat butter for 30 seconds or so. slowly add sugar.
3. Add eggs 1 at a time beating after each one.
4. Beat in vanilla.
5. Add dry ingredients beating after each addition.
6. Add 1/2 of the milk, beat. Then add the other 1/2. Beat just until everything is combined nicely.
7. Spread batter evenly into pans.
8. Bake for 30-35 minutes for round pans, 5 min longer or so for the 9 by 13 pan. A knife coming out clean from the center means it is done.

frosting:

1. Beat cocoa and butter until smooth.
2. Little by little add the powdered sugar and beat after each addition.

NOTE: Many readers are finding they need to increase the baking time. This is probably due to the difference in ovens, pans, and elevation. Always go by the way the cake looks and if the cake is done in the center.

INGREDIENTS

- 3/4 cup soft butter
 - 3 eggs at room temperature
 - 2 c. all-purpose flour
 - 3/4 cup cocoa
 - 1 tsp baking soda
 - 3/4 tsp baking powder
 - 1/2 tsp salt
 - 2 cup sugar
 - 2 tsp vanilla
 - 1 1/2 cup milk
- frosting:*
- 2 sticks softened butter
 - 1/4 cup cocoa
 - 1 cup powdered sugar



easy CARROT CAKE

SERVES 8-10

A delicious carrot cake full of flavor! Just like Grandma's

DIRECTIONS:

1. Grease & flour two 9 inch round pans (one 9 by 13 works too!)
2. In large mixing bowl ,stir together wet ingredients.
3. Stir well.
4. Add dry ingredients.
5. Stir just until combined.
6. Stir in carrots and stir just until combined.
7. Pour batter into pans, dividing evenly.
8. Bake at 350 degrees for 30 minutes or until toothpick comes out clean.

frosting:

1. Beat the cream cheese & butter well.
2. Add powdered sugar and beat again.
3. Add vanilla and beat until fluffy.

INGREDIENTS

- 4 eggs allow to stand at room temp for 30 min
- 2 cups flour
- 1 3/4 cups sugar
- 2 teaspoons baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 3 cups grated carrots
- 3/4 cup oil
- frosting:*
- 2 packages of soft cream cheese
- 1/2 cup soft butter
- 1.5 cups powdered sugar
- 2 teaspoons vanilla

Layer cakes are the best, but if you are a 9 by 13 pan kind of person just adjust the time of baking up about 10 minutes

molten lava CAKE

SERVES 6



This is an intermediate cake recipe that you should totally make soon! Rich, sweet, and decadent!

DIRECTIONS

1. Preheat oven to 425 degrees.
2. Grease 6 custard cups.
3. Melt the chocolate and butter in the microwave* or in a double broiler.
4. Add the 1/2 cup flour and sugar to the chocolate and butter mixture.
5. Stir in the eggs and yolks until smooth. Stir in the vanilla.
6. Divide the batter among the custard cups.
7. Place in oven and bake for 14 minutes. The edges should be firm but the center will be runny.
8. Run a knife around the sides and dump onto plates.
9. Serve immediately.

INGREDIENTS

- 4 oz semi-sweet chocolate**
- 4 oz bittersweet chocolate**
- 10 tbsl butter**
- 1/2 cup all-purpose flour**
- 1 1/2 cups confectioners sugar**
- 3 large eggs**
- 3 egg yolks**
- 1 teaspoon vanilla**

*The edges should be firm but
the center will be runny.*

gingerbread CAKE

SERVES 8-10



Cozy, flavorful, easy. Like eating Christmas.

DIRECTIONS

1. Grease a 9 inch round or square pan (go ahead and use a smaller one if needed, just increase your time by about 10 minutes).
2. Mix flour, cinnamon, ginger, baking powder, & baking soda together. Set aside.
3. Beat shortening until fluffy (about 45 seconds give or take).
4. Add egg & molasses and beat for 1 minute.
5. Add 1/2 of the flour mixture and beat until combined.
6. Add water and beat until combined.
7. Add remaining flour mixture and beat just until combined.
8. Pour into pan and bake in 350 degree oven for 30-40 minutes (use the toothpick method to check!)

INGREDIENTS

- 1 1/2 cups flour
- 1 teaspoon ground cinnamon
- 3/4 teaspoon ginger
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 cup shortening
- 1/4 cup packed brown sugar
- 1 egg
- 1/2 cup molasses
- 1/2 cup water

chocolate-stout crockpot **CAKE**

SERVES 6



This one even self-frosts! Ooey, gooey, and rich. Serve up with some ice cream!

DIRECTIONS

1. Whisk flour, 2 tablespoons of cocoa, 1/2 cup sugar, baking powder, and salt together.
2. Make a well in the center of the dry ingredients and add 1/4 cup Stout, the oil, the egg, and the vanilla. Give it a quick whisk.
3. Gently stir the wet ingredients fully into the dry ingredients with a wooden spoon or spatula.
4. Add the Nutella or peanut butter and stir gently just until the large chunks are broken up. It will be very thick, don't worry.
5. Press the batter into a 4 quart slow-cooker (a larger slow-cooker will work as well) that has been well-sprayed with cooking spray.
6. In a small saucepan whisk up the remaining cocoa powder (3 tablespoons), sugar (1/2 cup), Stout (3/4 cup), and water (1/2 cup). Let come to a gentle boil on med-high heat, stirring often.
7. Pour the liquid directly on top of the batter in the slow-cooker.
8. Turn the slow-cooker on low and let cook for 3 hours.
9. Serve warm.

INGREDIENTS

- 1 cup flour**
- 2 tablespoons unsweetened cocoa + 3 tablespoons for frosting**
- 1/2 cup sugar + 1/2 cup for frosting**
- 1 1/2 teaspoons baking powder**
- 1/2 teaspoon salt**
- 1/4 cup Stout + 3/4 cup for frosting**
- 1 egg**
- 4 tablespoons coconut oil**
- 1 tablespoon vanilla**
- 1/2 cup Nutella or peanut butter**
- 1/2 cup water**