CHEESECAKE
LAYERCAKE
COFFEECAKE
SHORTCAKE

Luscious Recipes
EASY TO BAKE
Dear Cake Baker,

Every day deserves a cake! To help you celebrate, your friends at Crisco® Shortening and Eagle® Brand Sweetened Condensed Milk have created this treasury of luscious cakes. Each recipe has been carefully developed and tested so you and your family will be sure to get delicious results every time.

Crisco is pure 100% vegetable shortening. Made with special ingredients just for baking, Crisco makes your cakes higher and lighter than if you used butter. Cup for cup, Crisco has 50% less saturated fat than butter and no cholesterol, preservatives, or salt.

Eagle® Brand, a pre-cooked blend of fresh whole milk and sugar, is the classic dessert maker America has trusted for 135 years. Rich and creamy Eagle® Brand makes it easy to create delicious desserts that are hard to resist.

Together, Crisco and Eagle® Brand are proud to bring you this treasury of cake recipes. Pull it out and save it—we know these recipes will keep on pleasing day after day, year after year.

Enjoy!

From the kitchens of Crisco and Eagle® Brand
Strawberries and Cream Shortcake

2 cups all-purpose flour  
1/4 cup sugar  
1 Tbsp baking powder  
1 tsp grated orange rind*  
1/4 tsp salt  
2/3 cup Crisco Shortening  
2/3 cup milk  
1 egg, beaten  
1 tsp vanilla  
1 (14-oz) can Eagle® Brand Sweetened Condensed Milk  
(Not evaporated milk)  
1 (4-serving size) instant vanilla flavor pudding mix  
1/2 cup cold water  
1 (4-oz) container frozen non-dairy whipped topping, thawed (1 3/4 cups)  
1 quart fresh strawberries, cleaned, hulled and sliced

Preheat oven to 450° In medium bowl, combine flour, sugar, baking powder, rind (if desired) and salt; cut in shortening until crumbly. In medium bowl, combine milk, egg and vanilla; add to dry ingredients, stirring just until moistened. Spread into 2 greased 8- or 9-inch round layer cake pans. Bake 10 minutes or until golden. Remove from pans; cool completely. Meanwhile, in large bowl, combine sweetened condensed milk and water; beat in pudding mix. Chill 5 minutes. Fold in whipped topping. Chill 30 minutes. Place 1 shortcake layer on serving plate. Top with half each pudding mixture and strawberries. Repeat. Store covered in refrigerator.

Tip: Shortcake can be baked in 13x9-inch baking pan. Cool. Top with pudding mixture and strawberries. Serves 12.
Preheat oven to 350°. In small saucepan, over low heat, melt chocolate in water; stir. In large bowl, beat sugar and shortening until fluffy. Beat in egg yolks and vanilla. Stir in chocolate mixture. In medium bowl, combine flour, baking soda and salt; add to batter alternately with buttermilk until blended. In small bowl, beat egg whites until stiff but not dry; fold into batter. Spread evenly into 3 greased and floured 9-inch round cake pans. Bake 30 minutes or until wooden pick inserted in center comes out clean. Cool 15 minutes. Remove from pans; cool completely. Frost and top with Coconut Pecan Topping.

Coconut Pecan Topping: In heavy saucepan, combine 1 (14-oz) can Eagle® Brand Sweetened Condensed Milk (Not evaporated milk), 3 egg yolks, beaten, and 1/2 cup Crisco Shortening; over medium heat, cook and stir until thickened, about 10 minutes. Stir in 1 (3 1/2-oz) can flaked coconut (1 1/3 cups), 1 cup chopped pecans and 1 Tbsp vanilla. Cool.
**Family Favorite Carrot Cake**

1 cup raisins  
Boiling water  
2 1/3 cups all-purpose flour  
2 tsp baking powder  
1 tsp ground cinnamon  
1/2 tsp baking soda  
1/2 tsp salt  
3/4 cup Crisco Shortening  
3 eggs  
3/4 cup milk  
2 cups lightly packed finely shredded carrots  
1/2 cup chopped walnuts  
Lemon Cream Cheese Frosting

**Preheat** oven to 350°. **Cover** raisins with boiling water; let stand 5 minutes. **Drain. Combine** flour, baking powder, cinnamon, baking soda and salt. In large bowl, beat sugar, shortening and eggs until fluffy. **Add** flour mixture and milk; beat on medium speed 2 minutes. **Stir** in carrots, raisins and nuts. **Spread** into greased and floured 13x9-inch baking pan. **Bake** 35 minutes or until wooden pick comes out clean. **Cool** completely. **Frost** with Lemon Cream Cheese Frosting. Store covered in refrigerator.

**Lemon Cream Cheese Frosting:** In heavy saucepan, combine 1 (14-oz) can Eagle® Brand Sweetened Condensed Milk (Not evaporated milk), 2 egg yolks and 3 Tbsp lemon juice. Over medium heat, cook and stir rapidly until thickened, 5 to 7 minutes. Stir in 1 tsp vanilla and yellow food coloring (if desired). Chill at least 2 hours. In small bowl, beat 1 (8-oz) package cream cheese until fluffy. Gradually beat in lemon mixture until smooth.

**Tip:** Cake can be baked in two 9-inch round layer cake pans for 30 to 35 minutes.
Good Morning Coffee Cake

Preheat oven to 350°. In large bowl, combine flour, granulated sugar and salt; cut in shortening until crumbly. Reserve 1 cup crumb mixture. To remaining crumb mixture, add baking powder then milk, eggs and vanilla. Beat on medium speed 2 minutes. Spread into greased 13x9-inch baking pan. Bake 25 minutes or until set. Meanwhile, in small bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk; stir in lemon juice then peaches, 1/2 cup nuts and 1 tsp cinnamon. In medium bowl, combine reserved crumb mixture, remaining 1/2 cup nuts, 1 tsp cinnamon and brown sugar. Spoon peach mixture evenly on top of cake. Sprinkle with crumb mixture. Bake 35 minutes longer or until set. Cool. Serve warm.
Chocolate Mousse Celebration Cake

Preheat oven to 350°. In medium saucepan, combine sweetened condensed milk, water, pudding mix and 1 egg yolk; mix well. Add chocolate. Over medium heat, cook and stir until mixture boils and thickens. Chill 20 minutes. Beat until smooth. Chill thoroughly, at least 1 1/2 hours. Meanwhile, combine flour and baking powder. In large bowl, beat sugar, shortening and vanilla until well blended. Add 3 eggs, 1 at a time, beating well after each addition. Add flour mixture alternately with milk, beating well. Spread into 2 well-greased and floured 9-inch round layer cake pans. Bake 25 minutes or until wooden pick comes out clean. Cool 10 minutes; remove from pans. Cool completely. Fold whipped cream into chocolate mixture. Place 1 cake layer on serving plate; gently top with half the chocolate mixture. Repeat. Freeze or chill at least 3 hours. Serve frozen or chilled. Store covered in freezer or refrigerator.
Preheat oven to 350°F. In heavy saucepan, combine caramels, sweetened condensed milk and 1/2 cup shortening. Over medium heat, cook and stir until melted and smooth. In medium bowl, combine flour, cocoa, baking soda and salt. In large bowl, beat sugar and remaining 3/4 cup shortening until fluffy. Beat in eggs. In small bowl, combine water, buttermilk and vanilla; add alternately with flour mixture, beating well. Spread half the batter into greased 13x9-inch baking pan. Bake 15 minutes or until center is set. Spoon caramel mixture evenly over cake. Spread remaining batter evenly over caramel. Sprinkle with nuts. Bake 40 minutes or until cake springs back when lightly touched. Loosen from sides of pan while warm. Cool completely.
### Lemon Daffodil Torte

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<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Notes</th>
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<tbody>
<tr>
<td>14-oz can Eagle® Brand Sweetened Condensed Milk</td>
<td></td>
<td>(Not evaporated milk)</td>
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<tr>
<td>1/2 cup lemon juice</td>
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<td>1/2 tsp grated lemon rind*</td>
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<td>*optional</td>
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<td>Yellow food coloring*</td>
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<tr>
<td>2 cups all-purpose flour</td>
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<td>1 Tbsp baking powder</td>
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<tr>
<td>1/2 tsp salt</td>
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<tr>
<td>1 1/2 cups sugar</td>
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<tr>
<td>3/4 cup Crisco Shortening</td>
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<tr>
<td>2 tsps vanilla</td>
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<tr>
<td>1 cup milk</td>
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<tr>
<td>4 egg whites</td>
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<tr>
<td>Creamy White Frosting</td>
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<tr>
<td>3/4 cup flaked coconut</td>
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Preheat oven to 350°. In medium bowl, combine sweetened condensed milk, lemon juice, rind and food coloring (if desired). Chill. Meanwhile, combine flour, baking powder and salt. In large bowl, beat sugar, shortening and vanilla until fluffy. Add flour mixture alternately with milk, beating well. In small bowl, beat egg whites until stiff but not dry. Fold into batter. Spread into 2 greased and floured 8- or 9-inch round layer cake pans. Bake 25 minutes or until wooden pick comes out clean. Cool 10 minutes. Remove from pans; cool completely. Split each layer horizontally into two layers. Spread about 1/2 cup lemon mixture between each layer and on top to within 1 inch of edge. Frost side and 1-inch rim. Coat side of cake with coconut. Store covered in refrigerator.

**Tips:** To split cake layer, measure halfway up side; mark with toothpicks. Using long piece of thread, rest on picks. Cross thread and pull through.

**Creamy White Frosting:** In small bowl, combine 3 cups confectioners’ sugar (sift if lumpy), 2/3 cup Crisco Shortening, 2 Tbsps milk and 1 tsp vanilla; beat on low speed until smooth. Add additional milk, if needed, for desired consistency.

**Tip:** To split cake layer, measure halfway up side; mark with toothpicks. Using long piece of thread, rest on picks. Cross thread and pull through.
Chocolate Chip Cheesecake

**Fudge Ribbon Surprise Cake**

(Pictured on front cover.)

| 4 (1-oz) squares unsweetened chocolate | 1/2 cup plus 2 Tbsps Crisco Shortening, divided | 1 2/3 cups all-purpose flour |
| 2/3 cup plus 2 Tbsps water, divided | 1 (14-oz) can Eagle® Brand Sweetened Condensed Milk (Not evaporated milk) | 1 tsp baking powder |
| 1 3/4 cups sugar, divided | 1 1/2 tsp baking soda | 1/2 tsp salt |
| 1 (8-oz) package cream cheese, softened | 3/4 tsp salt, divided | 3/4 cup milk |

Preheat oven to 350°. In small saucepan, over low heat, melt chocolate in 2/3 cup water; stir. Add 1/2 cup sugar; cook and stir until smooth, about 2 minutes. Cool. In small bowl, beat cheese and 2 Tbsps shortening until fluffy. Gradually beat in sweetened condensed milk until smooth. Beat in 1 egg, 2 Tbsps water and 2 tsp vanilla. In large bowl, beat remaining 1 1/4 cups sugar and 1/2 cup shortening until fluffy. Add remaining 3 eggs, 1 at a time, beating well after each addition. In medium bowl, combine flour, baking powder, baking soda and salt; add to batter alternately with milk, beating well. Beat in chocolate mixture and remaining 2 tsp vanilla. Spread into 2 well-greased and floured 9-inch round layer cake pans. Spoon cheese mixture equally over cake batter. Bake 40 minutes or until centers are set. Cool 15 minutes; remove from pans. Cool completely. Place 1 cake layer, top side up, on serving plate; spread top with Fudge Frosting. Top with second cake layer, top side up. Frost top and side.

**Fudge Frosting:** In large bowl, combine 6 cups confectioners’ sugar (sift if lumpy), 1/2 cup Crisco Shortening, 4 (1-oz) squares unsweetened chocolate, melted, 1/2 cup boiling water, 1 Tbsp light corn syrup and 2 tsp vanilla. Beat on low until blended. Beat on medium 1 minute.