

# Heavenly Southern Desserts:



**9 EASY CAKE RECIPES**

## Heavenly Southern Desserts: 9 Easy Cake Recipes

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*Heavenly Southern Desserts: 9 Easy Cake Recipes*

**Letter from the Editor**

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Dear Southern Cooking Enthusiast,

Cake is a classic dessert that makes for a sweet treat on special occasions and typical weekdays alike. If you are looking for the perfect easy cake recipe, look no further than this eCookbook. This collection of easy cake recipes includes all sorts of recipes for classic Southern desserts. Your sweet tooth is sure to be satisfied by any and all of the homemade cake recipes included in this free eCookbook.

This eCookbook, *Heavenly Southern Desserts: 9 Easy Cake Recipes*, offers you a collection of recipes for homemade cakes for any occasion. If you love chocolate cake, then you must check out one of our Southern chocolate cake recipes. For a party or a special occasion, we recommend making one of the show-stopping Southern desserts included in the Southern Layer Cake Recipes chapter of this eCookbook. No matter which of these easy cake recipes you make, we guarantee that you will not be disappointed.

For more delicious and easy Southern cooking recipes, be sure to visit [FaveSouthernRecipes.com](http://FaveSouthernRecipes.com). While you're there, [subscribe to our free newsletter, \*Everyday Southern Comfort\*](#), to get free recipes delivered to your inbox every week.

Happy Cake Baking!

Sincerely,

*The Editors of FaveSouthernRecipes.com*

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## CHOCOLATE CAKE RECIPES

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### HEAVENLY TEXAS SHEET CAKE

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BY PAM FROM [WHERE YOUR TREASURE IS](#)



Texas sheet cake is an old-fashioned dessert that is perfect for feeding a crowd because it is baked in one convenient layer. This recipe for Heavenly Texas Sheet Cake is simple to make but extremely rich, moist, and delicious. The dense chocolate cake is topped with a homemade icing and chopped pecans for a bit of crunch. This decadent chocolate cake is the perfect thing to make for your next party, potluck, or church supper.

#### **Ingredients for the Cake**

- 1 cup butter
- 1 cup water
- 4 tablespoons cocoa
- 2 cups sugar
- 2 cups unbleached flour
- ½ teaspoon salt
- 1 teaspoon baking soda
- 2 eggs, beaten
- ½ cup buttermilk, sour cream, or yogurt
- 1 teaspoon vanilla

#### **Ingredients for the Frosting**

- ½ cup butter
- ¼ cup cocoa
- 6 tablespoons milk
- 1 pound (1 box) powdered sugar (3-4 cups)
- ½ teaspoon vanilla
- Chopped pecans

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**For the Cake:**

1. Grease a 10x15x1 inch sheet cake pan and set aside. Note: You can use a smaller pan, and get a thicker cake. It is delicious either way.
2. Pre-heat oven to 350 degrees F.
3. Put butter, water and cocoa in a sauce pan and bring to a gentle boil.
4. Put the remaining dry ingredients into a bowl and stir to mix well.
5. Pour hot mixture into dry ingredients and stir well.
6. Add eggs, buttermilk and vanilla and mix thoroughly.
7. Pour into a greased sheet cake pan.
8. Bake 20 to 25 minutes or until test knife comes out clean.
9. While cake is cooking, make the icing.

**For the Icing:**

1. Melt butter with cocoa, whisking well as it melts.
2. Add milk and continue stirring.
3. Add powdered sugar and vanilla.
4. Mix well.
5. Pour over cake as soon as it comes out of oven.
6. Allow to cool and serve.



## SOUTHERN RED VELVET CAKE

BY DINA FROM [BUTTERCREAM BAKEHOUSE](#)



Knowing how to make red velvet is a non-negotiable requirement in the South. If your own Southern recipe arsenal is missing this classic cake, try this recipe for Southern Red Velvet Cake. The secret to this quintessential layer cake is scattering coconut over the middle layer of cream cheese frosting. Shredded coconut is also pressed into the outside of the cake for a pretty presentation. A sprinkling of white chocolate chips across the top of the frosting makes this easy red velvet cake recipe even more decadent.

### Ingredients

- 2½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cocoa
- 1 1/2 cups granulated sugar
- 2 eggs
- 1½ cups canola oil
- 1 teaspoon vinegar
- 1 (1-ounce) bottle red food coloring
- 1 teaspoon vanilla
- 1 cup buttermilk

### For the Cream Cheese Frosting

- 1/2 cup butter
- 1 (8-ounce) package cream cheese
- 1 box confectioners' sugar, sifted
- 1/2 teaspoon vanilla

### Recipe

1. Preheat oven to 350 degrees F. Grease and flour 3 (9-inch) round layer cake pans.
2. Sift flour, baking soda and coco together. Beat sugar and eggs together in a large bowl.
3. In a separate bowl mix together oil, vinegar, food coloring, and vanilla. Add to the bowl of eggs and sugar and beat until combined.
4. Add the flour mixture and the buttermilk to the wet mixture by alternating the buttermilk and dry ingredients. Always start with the flour and end with the flour.
5. Pour batter into pans. Tap them on the table to level out the batter and release air bubbles. Bake for 25 minutes or until a cake tester inserted near the middle comes out clean.
6. Let layers cool on a wire rack for about 10 minutes before turning out of pan. Cool completely.

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**For the cream cheese frosting:**

1. Let butter and cream cheese soften to room temperature. Cream well. Add sugar and beat until mixed but not so much that the frosting becomes "loose". Add vanilla. Spread between layers and on top and sides of cake.





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## SUPER CHOCOLATEY COCA COLA CAKE

BY MERRY FROM [MERRY ABOUT TOWN](#)



Anyone who was born in the South knows how delicious chocolate Coke cake is. This recipe for Super Chocolatey Coca Cola Cake is as Southern as they come, and its amazing chocolate flavor is sure to satisfy even the biggest chocoholic. It is incredibly easy to make this homemade cake recipe, but everyone is sure to be impressed that it is made from scratch. This moist and rich cake is topped with a glossy, nutty glaze that makes for the perfect finish.

### For the Cake:

- 1 cup Coca Cola (not diet)
- ½ cup vegetable oil
- ½ cup butter
- 3 tablespoons cocoa
- 2 cups granulated sugar
- 2 cups all-purpose flour
- ½ teaspoon salt
- 2 eggs
- ½ cup buttermilk (or sour milk)
- 1 teaspoon baking soda
- 1 teaspoon vanilla

### For the Frosting:

- ½ cup butter
- 2 tablespoons + 1 teaspoon cocoa
- 6 tablespoons milk
- 1 teaspoon vanilla
- 3 ¾ cups confectioners' sugar
- 1 cup pecans, chopped

### For the Cake:

1. Preheat oven to 350 degrees F.
2. Grease and flour an 11 X 13 pan.
3. In a medium saucepan, combine Coke, oil, butter and cocoa and bring it to a boil.
4. In a large bowl, combine sugar, flour and salt.
5. Pour Coke mixture into the flour mixture and mix well.
6. Add eggs, buttermilk, baking soda and vanilla and mix well.
7. Pour in to prepared pan and bake for 25 - 30 minutes or until a toothpick comes out clean.

### For the Frosting:

1. In a medium saucepan, combine butter, cocoa and milk.
2. Heat until the butter melts. Mix well.
3. Add vanilla, confectioners' sugar and mix well.
4. Fold in pecan pieces.
5. Spread on cake while still warm.

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## SOUTHERN LAYER CAKE RECIPES

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### HEAVENLY HUMMINGBIRD CAKE

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BY AMANDA FORMARO FOR [FAVESOUTHERNRECIPES.COM](http://FAVESOUTHERNRECIPES.COM)



This moist and sweet hummingbird cake is a wonderful old-fashioned dessert to share with friends and family. This recipe for Heavenly Hummingbird Cake includes the classic hummingbird cake ingredients, such as pineapple, bananas, and chopped pecans. The three beautiful layers of homemade cake are also frosted with a rich and luscious cream cheese icing that is made from scratch. The finished cake is topped with pretty pecan halves for the perfect presentation. You will love sharing this amazing layer cake with your loved ones.

#### **Ingredients**

- 3 cups all-purpose flour
- 2 cups sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 cup canola oil
- 3 large eggs
- 1 tablespoon vanilla extract
- 1 (8-ounce) can crushed pineapple packed in juice
- 1 1/2 cup chopped pecans, toasted, plus extra for garnish
- 2 ripe bananas, peeled and chopped

#### **For the Frosting:**

- 16 tablespoons (2 sticks) unsalted butter, softened
- 4 cups powdered sugar, sifted
- 16 ounces cream cheese, cut into 8 pieces, softened
- 1 1/2 teaspoon vanilla extract
- pinch salt

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**For the Cake:**

1. Preheat the oven to 350 degrees F. Grease and flour three 9-inch cake pans.
2. Whisk together the flour, sugar, baking soda, salt, and cinnamon in the bowl of your mixer.
3. Whisk the oil, eggs, and vanilla in a medium bowl. Add to the flour mixture, and beat on low until combined. Batter will be very thick, almost the consistency of taffy.
4. With mixer on low, add in the pineapple (with the juice), pecans, and bananas. Increase speed to medium until well combined.
5. Divide the batter evenly among the prepared pans and bake until a toothpick inserted in the center comes out clean, 25 to 30 minutes. Cool the cakes in the pans for 10 minutes, then turn out onto racks to cool completely

**For the Frosting:**

1. With a mixer at medium-high speed, beat the butter until creamy. Reduce mixer speed to low and slowly add powdered sugar. Increase speed and beat until fluffy, about 2 minutes. Add the cream cheese, one piece at a time, and beat until smooth. Beat in the vanilla and salt.
2. Spread about 1 1/2 cups of the frosting on one cake layer. Top with a second cake layer and another 1 1/2 cups frosting. Top with the final cake layer and spread the top and sides of the cake with the remaining frosting.



## LEMON COCONUT CAKE

BY KAITLIN WEILER, [FAVESOUTHERNRECIPES ORIGINAL RECIPE](#)



This recipe for Lemon Coconut Cake offers a delicious spin on traditional Southern coconut cake. Homemade white cake is layered with lemon curd and buttercream frosting for four beautiful layers. The bright, tart lemon curd perfectly complements the sweetness of the buttercream frosting and coconut. This gorgeous layer cake requires some work, but the finished product is definitely worth the effort. This coconut cake recipe is a show-stopping dessert that is great for special occasions and holidays.

### **For the Cake:**

- 3/4 cup unsalted butter
- 1 3/4 cup sugar
- 6 egg whites
- 1 cup whole milk
- 2 1/2 cups cake flour
- 3 teaspoons baking powder
- 1 teaspoon vanilla extract

### **For the Frosting:**

- 1/2 cup unsalted butter
- 1/2 cup vegetable shortening
- 1 teaspoon vanilla extract
- 4 cups powdered sugar
- 2 tablespoons whole milk
- 2 cups prepared or homemade lemon curd
- 1 1/2 (7-ounce) packages sweetened, flaked coconut

### **Recipe**

1. To make the cake: Preheat the oven to 350 degrees F. Sift the cake flour, baking powder and salt together. Set aside. In another bowl, combine the milk, egg whites, and vanilla. In a third bowl, cream the softened butter and sugar together until light and fluffy.
2. Add the flour mixture and the milk mixture alternately to the butter and sugar, beginning and ending with the flour. Divide the batter evenly between two prepared 9-inch round cake pans. Bake the cakes for 25-30 minutes until a toothpick inserted into the cake comes out clean.
3. Allow the cakes to cool for 5 minutes before transferring from the cake pans to wire cooling racks. Allow the cakes to cool completely.

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4. To make the buttercream frosting: Using an electric mixer, beat the butter and shortening together. Add in the powdered sugar one cup at a time until combined. Add in milk and beat until the frosting is light and fluffy. If necessary, add in additional milk one tablespoon at a time until the desired consistency is reached. Reserve 3/4 cup of the buttercream and combine with 3/4 cup shredded coconut.
5. To assemble the cake: Using a sharp, serrated knife, cut each cake in half horizontally so that you have four layers.
6. Place the first layer of cake on a platter or cake stand. Spread one cup of lemon curd on the bottom layer, leaving a 1/4-border. Top with the second layer of cake. Spread the reserved buttercream and coconut mixture on the second layer, leaving a 1/4-inch border. Top with third layer of cake. Spread one cup of lemon curd on the third layer, leaving a 1/4-inch border. Top with the last layer of cake. Transfer to the refrigerator for 20 minutes to set up.
7. After the cake has chilled for 20 minutes, make a crumb coat on the cake by frosting the cake with a small amount of frosting. You should be able to see crumbs and cake through this thin layer of icing. Refrigerate the cake for 30 minutes, or until the crumb coat is dry.
8. After 30 minutes, frost the cake with the remaining buttercream. Once frosted, decorate the top and sides of the cake with the remaining coconut so that the cake is completely covered. Store finished cake in the refrigerator until ready to serve.



## OLD-FASHIONED CARAMEL LAYER CAKE

BY LANA FROM [NEVER ENOUGH THYME](#)



This recipe for Old-Fashioned Caramel Layer Cake is a uniquely Southern caramel cake. Layers of moist yellow cake get frosted with a rich, five-ingredient caramel frosting that is almost foolproof. Unlike the traditional frosting recipe, this one does not require burnt sugar. You won't taste the difference and your frosting will never be in peril. Garnish this beautiful layer cake with toasted pecans for a cake that is as beautiful as it is delicious. Old-Fashioned Caramel Layer is the perfect Southern dessert for any occasion.

### Ingredients

- ¾ teaspoon baking soda
- ¾ cup buttermilk
- 1/3 cup butter
- 1/3 cup shortening
- 1 cup sugar
- 3 eggs
- 2 tablespoons cornstarch
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- Pinch of salt
- 1 teaspoon vanilla extract

### For the Frosting:

- 2 sticks butter
- 2 cups light brown sugar
- 1/2 cup evaporated milk
- 1 teaspoon vanilla extract
- 4 cups confectioner's sugar

### For the Cake:

1. Preheat the oven to 350 degrees F. Grease and flour two 9-inch cake pans and set aside.
2. Stir the baking soda and buttermilk together and set that aside as well.
3. Sift together the flour, baking powder and salt and set aside to use later in the recipe.
4. Cream the butter, shortening and sugar beating until fluffy. Add the eggs one at a time, beating well after adding each.
5. Add the cornstarch to the mixture and beat until well incorporated.
6. With mixer on low speed, add the flour mixture alternately with the buttermilk and soda mixture beginning and ending with the flour mixture.
7. Add the vanilla extract.
8. Divide the batter evenly between the two prepared pans. Bake for 20 to 25 minutes or until tester comes out clean.

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**For the Frosting:**

1. Sift the confectioner's sugar and set aside.
2. Place the butter, brown sugar and evaporated milk in a large heavy saucepan over medium-high heat and melt the ingredients stirring occasionally. Once the mixture begins to bubble allow it to boil for approximately two minutes stirring constantly. Watch carefully to avoid burning the mixture.
3. Remove the pan from the heat and stir in the vanilla and confectioner's sugar. Immediately transfer to the bowl of a stand mixer and beat until the frosting is smooth and begins to lose its sheen (this often takes as much as 20 minutes to achieve). The frosting is ready to spread when it is still barely warm but holds its shape.



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## OTHER SOUTHERN CAKES

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### LOUISIANA CRUNCH CAKE

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BY LISA FROM [THE CREOLE CONTESSA](#)



It's always good to have simple cake recipes on hand, especially if they are as delicious and decadent as this Louisiana Crunch Cake. The most difficult thing about making this homemade crunch cake will be resisting the urge to eat the entire thing, especially once you taste the butter pecan glaze. Pecans and coconut give the glaze plenty of crunch and flavor. You and your family won't be able to get enough of this sweet and easy treat.

#### **Ingredients**

- 3 sticks butter, unsalted, room temperature
- 1 cup white sugar
- 1 cup brown sugar
- 3 eggs
- 2 ½ teaspoons vanilla
- 3 cups cake flour, sifted
- ½ teaspoon salt
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ cup buttermilk, room temperature
- ½ cup whole milk, room temperature

#### **For the Glaze:**

- 3 ½ cups confectioners' sugar
- 4 tablespoons butter
- ½ cup flaked coconut
- 1 cup chopped pecans
- 1 cup milk

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**Recipe**

1. Preheat oven to 325 degrees F.
2. In a mixing bowl, cream butter on low speed until light and fluffy, about 4 minutes. Add sugar to the butter mixture and beat for about 4 more minutes. Add eggs one at a time, beating for 30 seconds after each egg.
3. Add vanilla to egg mixture. Sift cake flour, salt, baking soda, and baking powder into a separate bowl and set aside. Mix whole milk and buttermilk in a cup and set aside. Add dry ingredients to batter alternating with milk mixture, end with dry ingredients.
4. Beat well after each addition, making sure to scrape bottom and sides of bowl. Pour mixture into a prepared greased and floured bundt pan.
5. Bake cake at 325 degrees F for 1 hour.
6. Remove cake from oven. Allow to cool five minutes in pan. Remove from pan and allow to cool 5 more minutes on a cooling rack. Glaze the cake lightly and allow to cool for five more minutes. Glaze the cake again and allow the final glaze to set up. Cut, eat, and enjoy!

**Note:** By glazing a hot cake it will allow the glaze to thin out. Use a small spatula to spread the glaze around the cake. Serve this cake with extra glaze on the side.

**For the Glaze:**

1. Beat butter until creamy about 4 minutes, add confectioners' sugar, and mix well. Add milk, blend. Fold in coconut and pecans.



## NANA'S SECRET INGREDIENT POUND CAKE

BY KELLI FROM [KELLI'S KITCHEN](#)



Southern pound cake always hits the spot, and this recipe for Nana's Secret Ingredient Pound Cake features an extra special ingredient that really puts it over the top. You and your family will absolutely devour this dense, moist, and flavorful pound cake. One bite of this cake is sure to transport you back to your grandma's kitchen! Serve a slice of this delicious pound cake with a cup of coffee or a big glass of milk.

### Ingredients

- ½ cup shortening (such as Crisco)
- 1 cup butter, softened
- 3 cups sugar
- 6 large eggs (or 7 medium)
- 3 cups all-purpose flour
- ½ teaspoon baking powder
- 1/8 teaspoon salt
- 1 cup milk
- 2 teaspoons vanilla
- 1 vanilla bean, scraped
- 1 ¼ cup lemon curd, optional

### Recipe

1. Preheat the oven to 325 degrees F.
2. Get your 12-cup Bundt pan or two 6-cup Bundt pans OR three 8.5×4.5 Loaf Pans.
3. Grease with extra shortening and sprinkle flour, shaking out the extra.
4. Put ½ cup shortening and butter into mixer and cream.
5. Add sugar, mixing until light yellow and fluffy.
6. Then add eggs one at a time mixing until the yolk disappears.

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7. Set the pans into the oven to begin heating up (this was Nana's secret to a crisp outside and tender inside).
8. Sift the flour, baking powder and salt together.
9. Add a little at a time to the mixer alternating with the milk with mixer on LOW and only mixing until mostly incorporated between each addition.
10. Last, stir the vanilla by hand.
11. Pour into the pan(s) until 2/3 full. If using the lemon curd, fill the pan halfway and then spoon the lemon curd around the middle of the ring. Cover the curd with the rest of the cake batter.
12. Place in the oven for 1 hour and 15 minutes or until golden brown.
13. Take the pans out and cool on a wire rack for about 15 minutes then invert and allow to cool completely.
14. Store in an air-tight container in the fridge.



## **SHORTCUT PREACHER CAKE**

BY KAITLIN WEILER, [FAVESOUTHERNRECIPES ORIGINAL RECIPE](#)



This recipe for Shortcut Preacher Cake is a last-minute dessert recipe that is impossibly easy to make. The legend behind Preacher Cake is that it is a homemade cake recipe simple enough to whip up when the preacher unexpectedly stops by for a visit. Shortcut Preacher Cake is even faster to make than the original because it uses boxed cake mix. No one will ever be able to guess that this rich and moist cake was made using a mix. This is one shortcut dessert recipe that is fit for even the finest company.

### **For the Cake:**

- 1 box yellow cake mix
- 2/3 stick unsalted butter, melted
- 4 eggs
- pinch salt
- 1/2 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 1 (20-ounce) can crushed pineapple, undrained
- 1 ½ cup chopped walnuts, divided
- 1 cup sweetened coconut

### **For the Frosting:**

- 1 (8-ounce) package cream cheese
- 1 stick unsalted butter, softened
- 2 cups powdered sugar, sifted
- 1 teaspoon vanilla extract
- pinch salt

### **Recipe**

1. Preheat the oven to 350 degrees F. Grease a 9 x 13-inch baking dish with cooking spray.
2. In a large bowl, combine the cake mix, melted butter, eggs, salt, vanilla, and cinnamon. Gently stir in the crushed pineapple, walnuts, and coconut until combined. Pour into the greased baking dish.
3. Bake the cake for 45 to 50 minutes, or until a knife or toothpick inserted in the center comes out clean. Cool the cake completely before frosting, about an hour or more. After frosting the cake, sprinkle with chopped walnuts to garnish.

### **For the Frosting:**

1. In a large mixing bowl or the bowl of a stand mixer, combine the cream cheese, softened butter, vanilla, and salt. Whip until combined and fluffy, about 2 minutes. Slowly add in the powdered sugar until it reaches your desired consistency.

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## THANK YOU

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[Dina from Buttercream Bakehouse](#)

[Merry from Merry About Town](#)

[Amanda Formaro for FaveSouthernRecipes.com](#)

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