

Basic Homemade Cake Mix

from a vintage cookbook called "Make-A-Mix Cookery"

- 8 cups cake flour (don't use all purpose flour)
- 6 cups sugar
- ¼ cup baking powder
- 1½ teaspoons salt
- 2½ cups shortening (don't use liquid oil)

Combine flour, sugar, baking powder, and salt. Stir until well mixed. Cut in shortening using a fork, a pastry cutter, or your fingers. Store cake mix in an air-tight container with a lid, like a mason jar or tupperware. Store in a cool, dry place and it will last 10-12 weeks.



Vanilla Cake

- 3⅓ cups Homemade Cake Mix
- ¾ cup milk
- 3 egg whites
- 1 teaspoon vanilla extract
- Frosting, as desired

Combine Homemade Cake Mix and milk. Whisk until well mixed. Add egg whites and vanilla. Whisk until well combined. Pour into two greased, 8-inch cake pans or one greased 9×13 pan. Bake at 375° for 20-25 minutes, or until a toothpick inserted into the middle of the cake comes out clean. Let cakes cool and then frost as desired.

Chocolate Cake

- 3⅓ cups Homemade Cake Mix
- 9 tablespoons cocoa
- 1 cup milk
- 2 whole eggs, well-beaten
- 2½ tablespoons butter, melted
- Frosting, as desired

Combine Homemade Cake Mix and cocoa powder. Stir until well mixed. Add milk ½ cup at a time. Stir until well combined between each ½ cup. Add eggs and melted butter. Stir until well combined. Pour cake batter into two greased, 8-inch cake pans or one greased 9×13 pan. Bake at 375° for 25-30 minutes, or until a toothpick inserted into the middle of the cake comes out clean. Let cakes cool and then frost as desired.

Cobbler

- 2 (21 oz) cans of pie filling
- 3⅓ cups cake mix
- 1 cup butter, melted

Pour pie filling into a 9×13 pan. Sprinkle Homemade Cake Mix over the pie filling. Drizzle melted butter over the top of the cake mix. Bake at 350° for 45 minutes, or until topping is golden brown. Serve immediately, with ice cream if desired.

Cupcakes

To make cupcakes with this cake mix, choose a cake recipe. Fill cupcake liners ¾ full with cake batter. Reduce baking time to 15 - 20 minutes (or when a toothpick comes out clean).

FREEZING: Wrap cake layers separately in plastic and foil, and freeze for up to 3 months. When ready to eat, remove from wraps & frost while still frozen. Cake will thaw in 30 – 60 minutes.

Homemade Yellow Cake Mix

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Any recipe that calls for a yellow cake mix can be made *better* with a scratch cake mix! Have you ever read the label on store-bought cake mixes? They're packed with additives, preservatives, artificial coloring, oils, corn syrup, etc. Make up several batches of Homemade Yellow Cake Mix at a time, store in the pantry, and whip 'em out any time for a quick, easy cake with none of that *stuff*! It's *easy*, so why not? This homemade mix (my own creation and tested to perfection, inspired by my frustration with recipes that call for a yellow cake mix but don't tell you how to make the recipe with a scratch cake) makes a light, moist cake you can count on every time. You can make batches of cake mix ahead of time and take one out just like a cake mix, or make the mix one at a time as needed.

Update: I have two sizes for yellow cake mix. Most recipes (especially bar and cookie recipes) calling for a yellow cake mix require the smaller size mix. When making a yellow cake as a stand-alone cake, however, the larger size is nicer. (Cake mixes actually make relatively small cakes!)

how to make small cake mix

(smaller sized 18.25 ounce mix)

2 cups all-purpose flour
1 1/2 cups sugar
1 tablespoon baking powder
1/2 cup non-fat dry milk

Combine flour, sugar, baking powder, and non-fat dry milk. Store in an airtight container or baggie. Keeps well in the pantry for months. To replace in recipes calling for a standard-size 18.25 ounce store-bought yellow cake mix, use this recipe mix as a base, but add 1 teaspoon vanilla to the recipe along with the cake mix as the recipe will assume vanilla was included in a store-bought mix. If you don't like using dry milk in your cakes, you can always leave the dry milk out of the mix. When making the cake, replace the water in the recipe with milk.

To make a basic yellow cake:

1 smaller recipe Homemade Yellow Cake Mix
3/4 cup water
1 teaspoons vanilla
1/2 cup butter, softened
3 eggs

Place Homemade Yellow Cake Mix in a bowl. Add water, vanilla, butter, and eggs. Combine with an electric mixer then beat two more minutes. Pour into a greased and floured cake pan. Bake at 350° using these baking times (watch carefully as your oven may vary—test for doneness using a toothpick) *Don't Overbake!* You'll dry out your cake:

8" or 9" cake rounds — 20-25 minutes
13 x 9 pan — 35-40 minutes
cupcakes — 12-15 minutes
tube/ bundt pan — 45-50 minutes

How to make larger size cake mix

To make stand-alone yellow cakes (or cake recipes calling for a yellow cake mix) using a larger size recipe (remember, bar and cookie recipes work best using the standard size above), directions are as follows:

3 cups all-purpose flour
2 cups sugar
1 tablespoon baking powder
½ cup non-fat dry milk

Combine flour, sugar, baking powder, and non-fat dry milk.

To replace in recipes calling for a yellow cake mix: Use in any recipe calling for a yellow cake mix as a base (add 1-½ teaspoons vanilla to the recipe along with the cake mix as the recipe will assume vanilla was included in the store-bought mix).

To make a basic yellow cake:

1 larger recipe Homemade Yellow Cake Mix
1 ¼ cups water
1 ½ teaspoons vanilla
½ cup butter, softened
3 eggs

Place Homemade Yellow Cake Mix in a bowl. Add water, vanilla, butter, and eggs. Combine with an electric mixer then beat two more minutes. Pour into a greased and floured cake pan. Bake at 350° using these baking times (watch carefully as your oven may vary—test for doneness using a toothpick):

8" or 9" cake rounds — 25-30 minutes
13 x 9 pan — 40-45 minutes
cupcakes — 15-20 minutes
tube/ bundt pan — 45-50 minutes

In reply to those who prefer to use cake flour, I have a surefire substitute that is far superior to commercial cake flour, which uses bleached flour and leaves weird little holes in cakes, leaving the rest of the cake too dense! For each cup of flour, first put 2 Tbs corn starch (I found GMO-free corn starch in my grocery store) in the measuring cup and fill up with regular flour. This produces a super-tender cake.