

Let There Be Cake

From the magic that happens in the mixing bowl to the smell of slow-rising batter in the oven, the process of patience yields bright, light, and airy cakes worth topping a table with—just because. Different in type, but all springlike by nature, these seasonal recipes are each a cause for celebration. Whether it's commemorating another year around the sun, a holiday, or an ordinary Tuesday afternoon: *Let there be cake.*



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Carrot Sheet Cake

PREP: 25 minutes **BAKE:** 35 minutes
COOL: 1 hour **MAKES:** 12 servings

Nonstick baking spray
3 cups all-purpose flour
2 tsp. ground cinnamon
2 tsp. baking powder
1 tsp. baking soda
½ tsp. kosher salt
4 large eggs
1 cup vegetable oil
¾ cup granulated sugar
¾ cup packed light brown sugar
2 tsp. vanilla
3 cups finely shredded carrots
¾ cup chopped walnuts
Cream Cheese Frosting

1. Preheat oven to 350°F. Coat a 13×9-inch baking pan with baking spray. Whisk together flour, cinnamon, baking powder, baking soda, and salt in a medium bowl.
2. In a stand mixer fitted with the paddle attachment, combine eggs, oil, sugars,

and vanilla. Beat on medium 2 minutes or until combined. Reduce speed to low and gradually add flour mixture. Add carrots and walnuts. Increase speed to medium and mix 1 minute or just until combined. Pour batter into prepared pan, spreading evenly.

3. Bake 35 to 40 minutes or until a toothpick inserted in center comes out clean. Cool completely in pan on a wire rack, 1 hour.
4. Spread Cream Cheese Frosting over top of cooled cake. Cut into squares.

CREAM CHEESE FROSTING

Combine ½ cup (1 stick) softened unsalted butter and 4 oz. softened cream cheese in the bowl of a stand mixer fitted with the paddle attachment. Beat on medium-high until light and fluffy. With mixer on low, add 2 tsp. vanilla and ¼ tsp. kosher salt. Gradually add 3 cups powdered sugar. Increase speed to medium; beat 2 minutes. Stop and scrape down sides of bowl. Beat 15 seconds more.

Strawberry Layer Cake

PREP: 25 minutes **BAKE:** 35 minutes
COOL: 1 hour 20 minutes
MAKES: 12 servings

Nonstick baking spray
2½ cups all-purpose flour
2 tsp. baking powder
1 tsp. kosher salt
½ tsp. baking soda
2 cups sugar
1 cup (2 sticks) unsalted butter, softened
1 3-oz. box strawberry-flavor gelatin
3 large eggs
1 Tbsp. strawberry extract
1 Tbsp. vanilla
½ cup milk
1 cup pureed strawberries
Buttercream Frosting
Fresh strawberries (optional)

1. Preheat oven to 350°F. Coat two 9-inch round cake pans with baking spray and line bottoms with parchment paper. Whisk together flour, baking powder, salt, and baking soda in a medium bowl.
2. Combine sugar, butter, and gelatin in the bowl of a stand mixer fitted with the paddle attachment. Start beating on low and gradually increase speed; beat 2 minutes or until ingredients are well incorporated. Scrape down sides of bowl.
3. Add eggs, strawberry extract, and vanilla while beating on medium. Gradually add half of the flour mixture; mix 30 seconds. Add milk; mix 30 seconds. Add the remaining flour mixture; mix 30 seconds. Reduce speed to low and add pureed strawberries; mix just until combined. Divide batter evenly between prepared pans.
4. Bake 35 to 40 minutes or until tops spring back when lightly touched. Let cakes cool in pans 20 minutes. Loosen edges of cakes with a thin spatula. Carefully turn out onto wire racks. Cool completely, about 1 hour.
5. To assemble, use a serrated knife to level tops of layers if needed. Place one layer on a serving plate. Spread 1 cup Buttercream Frosting over top. Add second layer. Spread frosting over top and sides. If you like, garnish with strawberries. Store in refrigerator.

BUTTERCREAM FROSTING

Combine 1 cup (2 sticks) softened unsalted butter and 1 cup shortening in a stand mixer fitted with the paddle attachment. Beat on medium-high until fluffy. With mixer on low, add 2 tsp. vanilla and 1 tsp. kosher salt; beat 1 minute. Slowly add 3 cups powdered sugar. Increase speed to medium-high; beat 3 to 5 minutes or until light and fluffy, adding 1 to 3 Tbsp. milk, 1 Tbsp. at a time, if needed. If you like, add red food coloring to tint frosting pink. To have enough for decorating, increase frosting 1½ times.



It's the inside that counts, it's true,

but the icing on the cake is sweet too.



Lemon Poppy Seed Bundt Cake

PREP: 25 minutes

BAKE: 50 minutes

COOL: 1 hour

10 minutes

MAKES: 12 servings

Nonstick baking
spray

3 cups all-purpose flour

1 Tbsp. poppy seeds

1 Tbsp. baking powder

1 tsp. kosher salt

$\frac{1}{2}$ tsp. baking soda

2 cups sugar

1 cup milk

1 cup vegetable oil

3 large eggs

1 Tbsp. lemon zest

2 Tbsp. fresh lemon
juice

1 tsp. vanilla

Lemon Drizzle

1. Preheat oven to 350°F. Coat a 10-inch fluted tube pan with baking spray. Whisk together flour, poppy seeds, baking powder, salt, and baking soda in a medium bowl.
2. Combine sugar, milk, oil, eggs, lemon zest, lemon juice, and vanilla in a large bowl; whisk until well blended. Add flour mixture and stir just until combined. Don't overmix. Pour batter into prepared pan.
3. Bake 50 minutes or until a toothpick inserted in center of cake

comes out clean. Cool in pan on a wire rack 10 minutes. Carefully turn out onto wire rack. Cool completely, about 1 hour.

4. Pour Lemon Drizzle over cake.

LEMON DRIZZLE

Sift $\frac{1}{2}$ cups powdered sugar into a medium bowl. Stir in 1 Tbsp. lemon zest. Stir in 1 Tbsp. water and enough fresh lemon juice (up to 2 Tbsp.) to make a pourable icing.