

Vintage Cake Recipes

Pineapple Upside-Down Cake

Our family has been making this cake for three generations. It was one of my mom's favorites. Adding pineapple juice to the cake batter gives it an extra kick. This cake's origin can be traced to the Dole company's contest in 1925 for the best recipe using Dole's canned pineapple. And the winning recipe was a pineapple upside-down cake recipe!

Serves 10 | Prep. time 15 minutes | Cooking time 30 minutes

Ingredients

Cake

- 2 cups all-purpose flour
- 1 ½ teaspoons baking powder
- 1 pinch kosher salt
- ½ cup unsalted butter, at room temperature
- ¾ cup sugar
- 1 teaspoon pure vanilla extract
- 2 large eggs, at room temperature
- ½ cup whole milk
- ¼ cup pineapple juice

Pineapple topping

- ¼ cup butter, melted
- ½ cup light brown sugar
- 10 pineapple ring slices (fresh or canned)
- 10 maraschino cherries
- Whipped cream for serving (optional)

Directions

1. Preheat the oven to 375°F (191°C). Grease a 10-inch round cake pan
2. Prepare the cake first. Sift the flour, baking powder, and salt in a large bowl. Set aside.
3. Cream the butter and sugar with an electric mixer fitted with the whisk attachment until fluffy, about 8-10 minutes. Add the vanilla.
4. Add 1 egg at a time and beat until well incorporated.
5. Add the flour in 3 increments, alternating with the milk and pineapple juice. Beating slowly at first and increasing speed to medium as the flour is incorporated into the batter after each addition.
6. Pour the melted butter into the bottom the cake pan and arrange the pineapple ring slices. Add a cherry in the middle of each ring.
7. Top evenly with the brown sugar.
8. Add the cake batter over the pineapples, evenly smooth with a spatula.
9. Bake for 35-45 minutes or until a toothpick inserted in the center of the cake comes out clean.
10. Remove from the oven and let cool for 10–15 minutes before carefully tipping the pan over and easing the cake out on a serving plate.
11. Serve warm or chilled, with whipped cream if desired.

Nutrition (per serving)

Calories 398, fat 17 g, carbs 58 g, sugar 13 g, Protein 5 g, sodium 315 mg

New York Strawberry Cheesecake

This rich cheesecake is about to become your favorite recipe! You can substitute any berry you like, but strawberry is always a good choice.

Serves 12 | Prep. time 30 minutes | Cooking time 60 minutes

Ingredients

Crust

- 1 cup all-purpose flour
- ½ cup graham cracker crumbs
- ½ cup sugar
- ½ teaspoon salt
- ½ cup unsalted butter, softened
- 1 egg, at room temperature

Filling

- 4 (8-ounce) blocks cream cheese, at room temperature
- 2 cups sugar
- 2 tablespoons all-purpose flour
- 5 eggs, at room temperature
- 1 tablespoon lemon zest
- 1 tablespoon fresh lemon juice
- ½ teaspoon salt
- 1 tablespoon vanilla extract
- ½ cup full-fat sour cream, at room temperature

Glaze

- 6 cups fresh or frozen strawberries, diced
- ½ cup sugar

Directions

1. Preheat the oven to 400°F (204°C) and butter an 8-inch springform pan.
2. Prepare the crust. In a bowl, combine the flour, graham crumbs, sugar, salt, and butter. Mix until the mixture is crumbly. Add the egg and stir until a soft dough forms.
3. Press the dough into the bottom and an inch up the sides of the pan. Bake for 15 minutes or until it is a light golden brown. Set it aside to cool.
4. Reduce the oven temperature to 325°F (163°C).
5. For the filling, beat the cream cheese until smooth. Mix in the sugar and flour on low speed until smooth. Scrape down the sides of the bowl.
6. In a separate bowl, beat the eggs. Add the lemon zest, lemon juice, salt, and vanilla extract. Add the sour cream and mix well.
7. Fill the crust with the prepared filling and bake for 60 minutes, or until the cake edges are set one inch in from the pan edge. When you nudge the pan, the middle should jiggle.
8. With the oven door propped open, leave the cheesecake to cool for 1–2 hours. The center will set as it cools.
9. For the glaze, combine the sugar and strawberries in a saucepan and cook over medium heat until the mixture boils, becomes clear, and thickens, stirring frequently.
10. Let the glaze cool to room temperature. Pour the mixture over the cheesecake that has been allowed to cool. Keep the cake in the refrigerator until ready to serve.

Nutrition per serving

Calories 1032, fat 46 g, carbs 136 g, sugar 103 g, Protein 26 g, sodium 1092 mg

Cherry Jello Poke Cake

The name of this cake seems crude to many, but this was an advertising invention of the late 70s. Poke cake received accolades for its colorful appearance and unique taste after its first appearance in the late 70s as print advertising. The cake is said to be developed by General Foods Kitchens.

*Serves 6–8 | Prep. time 15 minutes
Cooking time 30–35 minutes | Chilling time 3-4 hours*

Ingredients

- 1 (2-layer size) pack white cake mix
- ½ cup maraschino cherries, plus more for garnish
- 3 ounces cherry flavor Jell-O powder
- 1 cup boiling water
- 1 cup cold water

Cream cheese icing

- 8 ounces cream cheese, at room temperature
- ½ cup unsalted butter, at room temperature
- 1 pinch salt
- 1 teaspoon vanilla
- 3 cups powdered sugar

Directions

1. Prepare the cake as directed on the pack. Add the cherries and stir to mix well. Add the batter to a greased 13×9-inch baking pan. Bake for 30–35 minutes at 350°F (177°C).
2. Let cool for about 15 minutes. Poke the cake at ½-inch intervals with a fork.
3. Dissolve the Jell-O in the boiling water.
4. Pour in the cold water and mix well. Pour the mixture over the baked cake.
5. Refrigerate for 3–4 hours to set.
6. While the cake is chilling, prepare the cream cheese icing. Add the cream cheese, butter, salt, and vanilla to the mixing bowl of a stand mixer fitted with the whisk attachment. Beat on medium speed until soft and smooth. Add the sugar in 3 increments, beating at low speed when first adding the powdered sugar and on medium-high speed until the powdered sugar is well incorporated.
7. Top the cooled cake with the cream cheese frosting evenly with a spatula.
8. Slice and serve garnished with maraschino cherries.

Nutrition per serving

Calories 363, fat 14 g, carbs 49 g, sugar 28 g, Protein 12 g, sodium 372 mg

Chocolate Mayo Cake

This cake is made with basic cake ingredients and one unusual one: mayo. It's great for a quick dessert when you aren't feeding a crowd.

Serves 6 | Prep. time 15 minutes | Cooking time 30 minutes

Ingredients

- 1½ cups all-purpose flour
- ¾ cup sugar
- 3 tablespoons cocoa
- 1¼ teaspoons baking powder
- ¾ teaspoon baking soda
- ¾ cup mayonnaise
- ¾ cups water
- 1½ teaspoons vanilla

Directions

1. Preheat the oven to 350°F (177°C).
2. Grease a 9-inch round cake pan and line the bottom with waxed paper.
3. In a large bowl, sift together the dry ingredients.
4. Add the mayonnaise, water, and vanilla and mix well.
5. Pour the batter into the prepared pan.
6. Bake for about 30 minutes or until a cake tester comes out clean.
7. Remove the pan from the oven.
8. Let the cake cool, top with chocolate frosting, and serve.

Nutrition per serving

Calories 397, fat 20 g, carbs 50 g, sugar 25 g, Protein 3 g, sodium 340 mg

Lazy Daisy Cake

This cake from the 1940s takes some basic ingredients and makes them heavenly!

Serves 8 | Prep. time 20 minutes | Cooking time 35 minutes

Ingredients

Cake

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 cup milk
- 6 tablespoons butter
- 1 teaspoon vanilla extract
- 4 large eggs, room temperature
- 2 cups sugar

Topping

- ½ cup salted butter, melted
- ¾ cup packed light brown sugar
- 6 tablespoons whole milk
- 1½ cup shredded coconut

Directions

1. Preheat the oven to 350°F (177°C) and grease two 9-inch round cake pans.
2. In a large mixing bowl, combine the flour, baking powder, and salt.
3. In a medium saucepan, cook the milk and butter over medium heat until the butter melts. Mix in the vanilla extract.
4. Mix the eggs and sugar with an electric beater on medium speed for about 6 minutes or until pale and thick.
5. Fold in the flour and milk mixture alternately using a rubber spatula until well combined.
6. Pour the batter into the prepared pans.
7. Bake for 30 to 35 minutes, or until a toothpick inserted in the center comes out clean.
8. Allow 10–15 minutes for the cake to cool.
9. Preheat the oven to broil.
10. For the topping, in a medium bowl, combine the butter, brown sugar, butter, milk, and coconut. Evenly distribute the topping over each cake. Broil for 3–4 minutes until the topping starts to brown. Serve the cake warm.

Nutrition per serving

Calories 855, fat 37 g, carbs 124 g, sugar 89 g, Protein 11 g, sodium 485 mg

Lane Cake

This delectable cake is made with pecans, syrup, cherries, and more. With its boiled frosting, it is guaranteed to be a crowd-pleaser.

Serves 16 | Prep. time 30 minutes | Cooking time 35 minutes

Ingredients

For the cake batter

- 8 eggs, at room temperature, separated, divided
- 2 cups sugar, divided
- 2¾ tablespoons cake flour
- 1 cup milk
- 1 cup butter, room temperature
- 1 tablespoon baking powder
- ½ teaspoon salt
- 1½ teaspoons vanilla extract

For the filling

- 1½ cups sugar
- ½ cup butter
- ½ cup shredded coconut
- 1 cup pecan halves, chopped
- 1 cup candied red cherries, chopped
- ½ cup sultana raisins, chopped
- ¼ cup bourbon or medium sherry

For the frosting

- 1½ cups sugar
- 1 tablespoon corn syrup
- ¼ cup water
- ½ teaspoon salt
- 1 teaspoon vanilla extract

Directions

1. Preheat the oven to 375°F (191°C).
2. Grease two 9-inch round cake pans and line the bottoms with waxed paper.
3. Separate the eggs and place 6 of the whites in a bowl. Place all 8 yolks in a saucepan and set aside the remaining 2 egg whites.
4. Beat the 6 egg whites until stiff. Very gradually incorporate 1 cup of the sugar and beat until stiff peaks form.
5. In a separate bowl, combine the cake flour, milk, butter, baking powder, salt, vanilla, and 1 cup of sugar.
6. Beat on low speed until well combined, and then increase the speed from low to medium and beat for 4–5 minutes. Fold in the whites.
7. Pour the cake batter into the pans and bake for 35 minutes, or until set.
8. Cool for 10–15 minutes in pans on wire racks, then carefully remove the cakes from the pans and remove the paper. Cool completely.
9. Prepare the filling: To the egg yolks in the saucepan, add 1½ cups sugar and ½ cup butter.
10. Cook over medium heat, stirring constantly until slightly thickened, about 5 minutes.
11. Add the coconut, pecans, cherries, raisins, and bourbon or sherry and stir to combine.
12. Cut each cake layer in half horizontally.
13. Assemble a four-layer cake with the filling between the cake layers.
14. For the frosting, bring the sugar, corn syrup, water, and salt to a boil in a saucepan over medium heat.
15. Boil without stirring to 240°F or until the softball stage is reached.
16. Remove the pan from the heat.
17. Beat the reserved egg whites at high speed until soft peaks form.
18. Pour the syrup into the egg whites in a thin stream while constantly beating them.
19. Add the vanilla extract and continue beating until the mixture is thick.
20. Frost the cake and serve.

Nutrition per serving

Calories 514, fat 14 g, carbs 82 g, sugar 56 g, Protein 7 g, sodium 70 mg

*****These recipes and more are found in Louise Davidson's *Cake Forgotten Recipes: Old-Fashioned Cake Classics That Are Still Amazing Today!* To get your copy, click on the cover below or click [here](#).**

