

We're dreaming of a *White Christmas Cake!*

It's Christmas in July at **Southern Living!**



Create our Holiday Cover Cake!

Enter by starting with one of our favorite cake batters below and adding your snowy white finishing touch — fill it, frost it, make it fabulous! You could win \$1,000 and have your dreamy dessert featured on our December 2011 cover. Two Runners Up will receive \$500 and will have their recipes featured in our December dessert story!

Our Favorite Holiday Cake Batters

Chocolate
Velvet
Cake Batter

Red Velvet
Cake Batter

Vanilla Bean
Cake Batter

Sour Cream
Cake Mix
Batter

Coconut-Pecan
Cake Batter

[cake batter recipes begin on the next page]



cake batter recipe #1:

Chocolate Velvet Cake Batter

The addition of hot water at the end of this recipe makes for an exceptionally moist cake.

- 1½ cups semisweet chocolate morsels
- ½ cup butter, softened
- 1 (16-oz.) package light brown sugar
- 3 large eggs
- 2 cups all-purpose flour
- 1 tsp. baking soda
- ½ tsp. salt
- 1 (8-oz.) container sour cream
- 1 cup hot water
- 2 tsp. vanilla extract

1. PREHEAT oven to 350°. Microwave chocolate morsels in a microwave-safe bowl at HIGH 1 to 1½ minutes or until melted and smooth, stirring at 30-second intervals.

2. BEAT butter and sugar at medium speed with an electric mixer, beating about 5 minutes or until well blended. Add eggs, 1 at a time, beating just until blended after each addition. Add melted chocolate, beating just until blended.

3. SIFT together flour, baking soda, and salt. Gradually add to chocolate mixture alternately with sour cream, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Gradually add hot water in a slow, steady stream, beating at low speed just until blended. Stir in vanilla.

4. CHOOSE your pan size and shape. **Be sure to mark your choice on the entry form.**

Spoon batter into **3 greased and floured 8-inch round cake pans.**

Bake at 350° for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).

Spoon batter into **3 greased and floured 8-inch square cake pans.**

Bake at 350° for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).

Spoon batter into **3 greased and floured 9-inch round cake pans.**

Bake at 350° for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).

Spoon batter into **3 greased and floured 9-inch square cake pans.**

Bake at 350° for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).

Spoon batter into **2 greased and floured 10-inch round cake pans.**

Bake at 350° for 30 to 40 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).

[more cake batter recipes]



cake batter recipe #2:

Red Velvet Cake Batter

- ¾ cup butter, softened
- 1½ cups sugar
- 3 large eggs
- 1 (1-oz.) bottle red liquid food coloring
- 1 tsp. vanilla extract
- 2½ cups all-purpose flour
- ½ tsp. salt
- 3 Tbsp. cocoa
- 1 cup buttermilk
- 1 Tbsp. white vinegar
- 1 tsp. baking soda

1. PREHEAT oven to 350°. Beat butter at medium speed with an electric mixer until fluffy; gradually add sugar, beating well. Add eggs, 1 at a time, beating until blended after each addition. Stir in food coloring and vanilla, blending well.

2. COMBINE flour, salt, and cocoa. Stir together buttermilk, vinegar, and baking soda in a 4-cup liquid measuring cup. (Mixture will bubble.) Add flour mixture to butter mixture, alternately with buttermilk mixture, beginning and ending with flour mixture. Beat at low speed until blended after each addition.

3. CHOOSE your pan size and shape. ***Be sure to mark your choice on the entry form.***

Spoon batter into **3 greased and floured 8-inch round cake pans.** Bake at 350° for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).

Spoon batter into **3 greased and floured 8-inch square cake pans.** Bake at 350° for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).

Spoon batter into **2 greased and floured 9-inch round cake pans.** Bake at 350° for 30 to 35 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).

Spoon batter into **2 greased and floured 9-inch square cake pans.** Bake at 350° for 30 to 35 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).



cake batter recipe #3:

Vanilla Bean Cake Batter

- ½ cup butter
- ½ cup shortening
- 2 cups sugar
- ¾ cup milk
- 3 cups all-purpose flour
- 1 Tbsp. baking powder
- 1 tsp. salt
- 1 Tbsp. vanilla bean paste or vanilla extract
- 1 tsp. almond extract
- 6 egg whites

- 1. PREHEAT** oven to 350°. Beat butter and shortening at medium speed with an electric mixer until fluffy; gradually add sugar, beating well.
- 2. STIR** together milk and 2/3 cup water. Combine flour, baking powder, and salt; add to butter mixture alternately with milk mixture, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in vanilla bean paste and almond extract.
- 3. BEAT** egg whites at high speed until stiff peaks form, and fold into batter.
- 4. CHOOSE** your pan size and shape. ***Be sure to mark your choice on the entry form.***

Spoon batter into **3 greased and floured 8-inch round cake pans.** Bake at 350° for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).

Spoon batter into **3 greased and floured 8-inch square cake pans.** Bake at 350° for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).

Spoon batter into **3 greased and floured 9-inch round cake pans.** Bake at 350° for 20 to 25 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).

Spoon batter into **3 greased and floured 9-inch square cake pans.** Bake at 350° for 20 to 25 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).



cake batter recipe #4:

Sour Cream Cake Mix Batter

- 1 (18.25-oz.) package white cake mix
- 2 large eggs
- 1 (8-oz.) container sour cream
- ½ cup water
- ⅓ cup vegetable oil

1. PREHEAT oven to 350°. Beat all ingredients at low speed with an electric mixer 30 seconds or just until moistened; beat at medium speed 2 minutes.

2. CHOOSE your pan size and shape. ***Be sure to mark your choice on the entry form.***

Spoon batter into **3 greased and floured 8-inch round cake pans.**

Bake at 350° for 15 to 20 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).

Spoon batter into **3 greased and floured 8-inch square cake pans.**

Bake at 350° for 15 to 20 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).

Spoon batter into **3 greased and floured 9-inch round cake pans.**

Bake at 350° for 15 to 20 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).

Spoon batter into **3 greased and floured 9-inch square cake pans.**

Bake at 350° for 15 to 20 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).

[more cake batter recipes]



cake batter recipe #5:

Coconut-Pecan Cake Batter

- 1 cup finely chopped pecans
- ½ cup butter, softened
- ½ cup shortening
- 2 cups sugar
- 5 large eggs, separated
- 1 Tbsp. vanilla extract
- 2 cups all-purpose flour
- 1 tsp. baking soda
- 1 cup buttermilk
- 1 cup sweetened flaked coconut

1. PREHEAT oven to 350°. Bake pecans in a single layer in a shallow pan 8 to 10 minutes or until toasted and fragrant, stirring halfway through. Cool completely.

2. BEAT butter and shortening at medium speed with an electric mixer until fluffy; gradually add sugar, beating well. Add egg yolks, 1 at a time, beating until blended after each addition. Add vanilla, beating until blended.

3. COMBINE flour and baking soda; add to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in coconut and pecans.

4. BEAT egg whites at high speed until stiff peaks form, and fold into batter.

5. CHOOSE your pan size and shape. ***Be sure to mark your choice on the entry form.***

Spoon batter into **3 greased and floured 8-inch round cake pans.**

Bake at 350° for 25 to 35 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).

Spoon batter into **3 greased and floured 8-inch square cake pans.**

Bake at 350° for 25 to 35 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).

Spoon batter into **3 greased and floured 9-inch round cake pans.**

Bake at 350° for 23 to 28 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).

Spoon batter into **3 greased and floured 9-inch square cake pans.**

Bake at 350° for 23 to 28 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).