Who Made This Cake

Cake

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Cake is a baker's confectionery usually made from flour, sugar, and other ingredients and is usually baked. In their oldest forms, cakes were modifications of bread, but cakes now cover a wide range of preparations that can be simple or elaborate and which share features with desserts such as pastries, meringues, custards, and pies.

The most common ingredients include flour, sugar, eggs, fat (such as butter, oil, or margarine), a liquid, and a leavening agent, such as baking soda or baking powder. Common additional ingredients include dried, candied, or fresh fruit, nuts, cocoa, and extracts such as vanilla, with numerous substitutions for the primary ingredients. Cakes can also be filled with fruit preserves, nuts, or dessert sauces (like custard, jelly, cooked fruit, whipped cream, or syrups), iced with buttercream or other icings, and decorated with marzipan, piped borders, or candied fruit.

Cake is often served as a celebratory dish on ceremonial occasions, such as weddings, anniversaries, and birthdays. There are countless cake recipes; some are bread-like, some are rich and elaborate, and many are centuries old. Cake making is no longer a complicated procedure; while at one time considerable labor went into cake making (particularly the whisking of egg foams), baking equipment and directions have been simplified so that even the most amateur of cooks may bake a cake.

Gooey butter cake

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Gooey butter cake is a type of cake traditionally made in St. Louis, Missouri. It is a flat and dense cake made with wheat cake flour, butter, sugar, and eggs, typically near an inch tall, and dusted with powdered sugar. While sweet and rich, it is somewhat firm and is able to be cut into pieces similarly to a brownie. Gooey butter cake is generally served as a type of coffee cake and not as a formal dessert cake. There are two distinct variants of the cake: the original St. Louis, MO Bakers' gooey butter and a cream cheese and commercial yellow cake mix variant. The original St. Louis, MO Bakers' gooey butter is believed to have originated in the 1930s. It was made with a yeast-raised sweet dough on the bottom.

The St. Louis Convention & Visitors Commission includes a recipe for the cream cheese and commercial yellow cake mix variant cake on its website, calling it "one of St. Louis' popular, quirky foods". The recipe calls for a bottom layer of butter and yellow cake batter, and a top layer made from eggs, cream cheese, and, in one case, almond extract. The cake is dusted with confectioner's sugar before being served. The cake is best eaten soon after baking it. It should be served at room temperature or warm.

The cream cheese variant of the gooey butter cake recipe (also known as "Ooey Gooey butter cake", occasionally "chess cake"), while close enough to the original, is an approximation designed for easier preparation at home. Bakeries in the greater St. Louis area who know how to make an original formula Gooey Butter cake, including those at local grocery chains Schnucks and Dierbergs, use a slightly different recipe based on corn syrup, sugar and powdered eggs; however, no cake mix or cream cheese is involved.

Pound cake

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Pound cake is a type of cake traditionally made with a pound of each of four ingredients: flour, butter, eggs, and sugar. Pound cakes are generally baked in either a loaf pan or a Bundt mold. They are sometimes served either dusted with powdered sugar, lightly glazed with syrup, with a coat of icing, or with whipped cream and fruit.

Sponge cake

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Sponge cake is a light cake made with egg whites, flour and sugar, sometimes leavened with baking powder. Some sponge cakes do not contain egg yolks, like angel food cake, but most do. Sponge cakes, leavened with beaten eggs, originated during the Renaissance.

The sponge cake is thought to be one of the first non-yeasted cakes, and the earliest attested sponge cake recipe in English is found in a book by the British poet Gervase Markham, The English Huswife (1615). The cake was more like a cracker: thin and crisp.

Sponge cakes became the cake recognized today when bakers started using beaten eggs as a rising agent in the mid-19th century. The Victorian creation of baking powder by the British food manufacturer Alfred Bird in 1843 allowed the addition of butter, resulting in the creation of the Victoria sponge.

King cake

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A king cake, also known as a three kings cake or a baby cake, is a cake associated in many countries with Epiphany, the celebration of the Twelfth Night after Christmas. Traditionally made with brioche dough, in most cases a fève (lit. 'fava bean') such as a figurine representing the Christ Child, was hidden inside. After the cake is cut, whoever finds the fève in their slice wins a prize. In a nod to tradition, a plastic baby figurine is often taped to the packaging of commercially produced cakes. Modern fèves can be made of other materials, but always represent the King or Baby Jesus.

Funnel cake

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Funnel cake (Pennsylvania German: Drechderkuche) is a regional sweet food popular in North America, found mainly at carnivals and amusement parks. It is made by deep-frying batter.

Raindrop cake

Raindrop cake is a wagashi (Japanese confection) made of water and agar that resembles a large raindrop. It first became popular in Japan in 2014 and later

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Eccles cake

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Wedding cake

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A wedding cake is the traditional cake served at wedding receptions following dinner. In some parts of England, the wedding cake is served at a wedding breakfast; the 'wedding breakfast' does not mean the meal will be held in the morning, but at a time following the ceremony on the same day. In modern Western culture, the cake is usually on display and served to guests at the reception. Traditionally, wedding cakes were made to bring good luck to all guests and the couple. Nowadays, however, they are more of a centerpiece to the wedding and are not always even served to the guests. Some cakes are built with only a single edible tier for the bride and groom to share, but this is rare since the cost difference between fake and real tiers is minimal.

You can't have your cake and eat it

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You can't have your cake and eat it (too) is a popular English idiomatic proverb or figure of speech. The proverb literally means "you cannot simultaneously retain possession of a cake and eat it, too". Once the cake is eaten, it is gone. It can be used to say that one cannot have two incompatible things, or that one should not try to have more than is reasonable. The proverb's meaning is similar to the phrases "you can't have it both ways" and "you can't have the best of both worlds."

For those unfamiliar with it, the proverb may sound confusing due to the ambiguity of the word 'have', which can mean 'keep' or 'to have in one's possession', but which can also be used as a synonym for 'eat' (e.g. 'to have breakfast'). Some find the common form of the proverb to be incorrect or illogical and instead prefer: "You can't eat your cake and [then still] have it (too)". Indeed, this used to be the most common form of the expression until the 1930s–1940s, when it was overtaken by the have-eat variant. Another, less common, version uses 'keep' instead of 'have'.

Choosing between having and eating a cake illustrates the concept of trade-offs or opportunity cost.

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