



Pillsbury's \$25,000 Starlight Double-Delight Cake

Source: Pillsbury Bake-Off Contest, circa 1950s

Yield: Makes 1 (9-inch) double-layer cake, serves 8-10

Recipe Description

This mid-century gem comes straight from the pages of a vintage Pillsbury Bake-Off booklet. The Starlight Double-Delight Cake, winner of the \$25,000 Grand Prize, layers a velvety chocolate cake with a rich cream cheese filling and glossy chocolate frosting. A beloved example of classic American baking contest recipes, now revived for today's kitchen through Retro Recipes Revived.

Ingredients

- Chocolate Frosting (Cream Cheese-Based)
 - 2 packages (3 oz. size) cream cheese
 - 2 tablespoons milk
 - 2 teaspoons vanilla
 - 1 box (1 lb.) powdered sugar
 - 2 squares (2 oz.) unsweetened chocolate, melted and cooled
- Cake
 - 2 cups sifted Pillsbury's Best Enriched Flour
 - 1 ½ teaspoons baking soda
 - 1 teaspoon salt
 - ½ cup shortening
 - 1 ½ cups sugar
 - 2 eggs
 - 1 teaspoon vanilla
 - ¾ cup water
 - ½ cup sour cream
 - 2 squares (2 oz.) unsweetened chocolate, melted and cooled



Directions

- For frosting:
 - Soften cream cheese and blend with milk and vanilla.
 - Gradually blend in powdered sugar until smooth.
 - Stir in the melted, cooled chocolate.
 - Chill thoroughly before using.
- For cake:
 - Preheat oven to 350°F.
 - Grease and flour two 9-inch round layer pans.
 - Sift together flour, baking soda, and salt. Set aside.
 - Cream shortening and sugar in a large bowl.
 - Add eggs and vanilla; beat well.
 - Blend in melted chocolate.
 - Alternately add dry ingredients and the water and sour cream mixture to the creamed mixture, beginning and ending with dry ingredients. Mix after each addition until batter is smooth.
 - Pour batter evenly into the prepared pans.
 - Bake at 350°F for 30 to 35 minutes or until cake tests done.
 - Cool in pans for 10 minutes, then remove to wire racks to cool completely.
- Assembly:
 - Spread chocolate cream cheese frosting between the layers and over the top and sides of the cooled cake. Decorate as desired — vintage image shows almond slivers and elegant frosting swirls.

Notes

A legendary mid-century Bake-Off winner with a rich chocolate flavor and a retro flair. Perfect for holidays, birthdays, or recreating vintage magic in your kitchen.