



## 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



Inveniam viam aut faciam.

Retro Recipes Revived © — Life in Bianca's Kitchen



## 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.

