

Baking

Cakes Without the Fuss

Twelve approachable cakes with clear mixing and cooling steps



Three featured recipes from this collection

PUBLIC SAMPLE - 2 RECIPES

The complete edition has 12 recipes. This sample contains the first two.

Development edition 1.2.0 - recipes not kitchen tested.

Junction Table by CrownThrive, LLC

AI-generated realistic food artwork; not a photograph or tested result.

Contents

PUBLIC SAMPLE - this file includes two recipes, not the complete twelve-recipe cookbook. The full edition adds the remaining ten recipes, techniques, menus, shopping list, and planning pages.

Make this kitchen yours 3

Food safety and ingredient labels 4

One-Bowl Vanilla Tray Cake 5

Cocoa Snack Cake 7

Edition, use and support 9

Typeface license 10

Make this kitchen yours

Cake can be an ordinary part of the kitchen rather than a complicated project. This development edition uses familiar pans and direct methods to make twelve distinct cakes with fruit, spice, chocolate and several kinds of crumb. Some begin with melted fat, others with creamed butter, and one cooks in individual mugs. Match the method to the recipe rather than borrowing a step from another cake. Prepare the pan before mixing and check its dimensions; a deeper layer needs more time than a shallow one. Let cakes cool as directed before lifting or glazing them. These original development drafts invite thoughtful notes about your equipment and timing. Simple toppings suit them well, but the cake itself should be fully baked, with no raw flour or egg remaining.

Recipe development edition 1.2.0 - October 30, 2026. Original editorial recipes; not kitchen tested. Timing is an estimate. Check appliance instructions, package directions and safe internal temperatures. No nutrition or medical benefit is claimed. Allergen notes are ingredient based and do not certify freedom from cross contact. Check every label and substitution.

AI-generated photorealistic culinary artwork interprets the listed recipes. These are not documentary photographs, kitchen-test evidence, or a guarantee of finished appearance. Follow the measured recipe and safety checks.

Food safety and ingredient labels

Use a food thermometer: poultry 165°F; ground beef, pork and lamb 160°F; whole beef, pork and lamb cuts 145°F followed by a 3 minute rest; fish 145°F. Reheat leftovers to 165°F. Keep the refrigerator at 40°F or below. Refrigerate perishables in shallow containers within 2 hours, or 1 hour above 90°F. Most cooked leftovers keep 3 to 4 days; follow a shorter recipe limit. Thaw in the refrigerator, cold water or microwave, never on the counter. A freezer keeps food cold; it does not sterilize it. Wash produce under running water and keep raw meat and its tools away from ready to eat food.

Use standard US cups and spoons unless a weight is given. Oven temperatures are Fahrenheit. One tablespoon equals 3 teaspoons; one US cup equals 16 tablespoons. Spoon flour into a cup and level it.



One-Bowl Vanilla Tray Cake - AI-generated realistic food artwork, not a photograph or tested result.

One-Bowl Vanilla Tray Cake

9 squares | Prep: 15 minutes | Cook: 30 minutes

Ingredients

- 1 1/2 cups all-purpose flour
- 3/4 cup granulated sugar
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon fine salt
- 1 large egg
- 3/4 cup milk
- 1/3 cup vegetable oil
- 1 teaspoon vanilla extract

Method

1. Heat the oven to 350°F. Grease an 8-inch square pan and line the base. Whisk flour, sugar, baking powder and salt in a large bowl.
2. Add egg, milk, oil and vanilla. Whisk gently until the batter is smooth, scraping the bottom once to collect any hidden flour. Pour into the pan and level the surface.

3. Bake 27–33 minutes, until the top springs back and a center tester has no wet batter. Cool in the pan for 15 minutes, then lift onto a rack. Let cool completely before cutting nine squares.

Cook's tip

A light dusting of powdered sugar is enough once the cake has cooled completely.

Substitution

Use melted unsalted butter instead of oil for a firmer crumb when the cake cools.

Storage

Store fully cooled bakes airtight for 2 days at room temperature, or freeze for 1 month.

Ingredient allergen notes

Wheat, Milk, Egg

Cocoa Snack Cake

9 squares | Prep: 15 minutes | Cook: 32 minutes

Ingredients

- 1 1/4 cups all-purpose flour
- 1/3 cup unsweetened cocoa
- 3/4 cup granulated sugar
- 1 teaspoon baking soda
- 1/4 teaspoon fine salt
- 1 cup water
- 1/3 cup vegetable oil
- 1 tablespoon apple cider vinegar
- 1 teaspoon vanilla extract

Method

1. Heat the oven to 350°F. Grease an 8-inch square pan and line its base. Sift flour, cocoa, sugar, baking soda and salt into a bowl.
2. Whisk water, oil, vinegar and vanilla separately, then pour into the dry ingredients. Stir until smooth and scrape immediately into the prepared pan.
3. Bake 28–35 minutes, until the center is firm and a tester comes out with crumbs but no wet batter. Cool in the pan for 15 minutes, then transfer to a rack before slicing.

Cook's tip

The vinegar reacts with baking soda, so put the mixed batter into the oven promptly.

Substitution

Replace water with cooled brewed coffee for a deeper flavor without changing the liquid amount.

Storage

Store fully cooled bakes airtight for 2 days at room temperature, or freeze for 1 month.

Ingredient allergen notes

Wheat

Edition, use and support

One household recipient may keep, download and print this edition for personal household use. You may cook and adapt the recipes. Do not resell, redistribute, upload the book publicly or sublicense its text, layouts or files. Copyright and other rights are not transferred. Online access follows the published refund and dispute policy.

Recipe development edition 1.2.0 - October 30, 2026. Original editorial recipes; not kitchen tested. Timing is an estimate. Check appliance instructions, package directions and safe internal temperatures. No nutrition or medical benefit is claimed. Allergen notes are ingredient based and do not certify freedom from cross contact. Check every label and substitution.

AI-generated photorealistic culinary artwork interprets the listed recipes. These are not documentary photographs, kitchen-test evidence, or a guarantee of finished appearance. Follow the measured recipe and safety checks.

Typeset in DejaVu Serif and DejaVu Sans. Copyright (c) 2003 by Bitstream, Inc. All Rights Reserved. Bitstream Vera is a trademark of Bitstream, Inc. DejaVu changes are in public domain. The embedded font software is supplied under the Bitstream Vera font license; see FONT-LICENSE.txt in the download.

Gretna Junction - CrownThrive, LLC - Go Flipbooks publishing lane. Support and corrections: contact@crownthrive.com. <https://gretnajunction.com/support>

<https://gretnajunction.com/support>

Safety references

FoodSafety.gov • safe cooking temperatures

<https://www.foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures>

USDA FSIS • leftovers and food safety

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety>

Sources checked October 4, 2026. Original recipes are separate from these safety references.

Typeface license

DejaVu font software

Copyright: Copyright (c) 2003 by Bitstream, Inc. All Rights Reserved. Bitstream Vera is a trademark of Bitstream, Inc. DejaVu changes are in public domain.

Bitstream Vera font license Permission is hereby granted, free of charge, to any person obtaining a copy of the fonts accompanying this license ("Fonts") and associated documentation files (the "Font Software"), to reproduce and distribute the Font Software, including without limitation the rights to use, copy, merge, publish, distribute, and/or sell copies of the Font Software, and to permit persons to whom the Font Software is furnished to do so, subject to the following conditions:

The above copyright and trademark notices and this permission notice shall be included in all copies of one or more of the Font Software typefaces.

The Font Software may be modified, altered, or added to, and in particular the designs of glyphs or characters in the Fonts may be modified and additional glyphs or characters may be added to the Fonts, only if the fonts are renamed to names not containing either the words "Bitstream" or the word "Vera".

This License becomes null and void to the extent applicable to Fonts or Font Software that has been modified and is distributed under the "Bitstream Vera" names.

The Font Software may be sold as part of a larger software package but no copy of one or more of the Font Software typefaces may be sold by itself.

THE FONT SOFTWARE IS PROVIDED "AS IS", WITHOUT WARRANTY OF ANY KIND, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE AND NONINFRINGEMENT OF COPYRIGHT, PATENT, TRADEMARK, OR OTHER RIGHT. IN NO EVENT SHALL BITSTREAM OR THE GNOME FOUNDATION BE LIABLE FOR ANY CLAIM, DAMAGES OR OTHER LIABILITY, INCLUDING ANY GENERAL, SPECIAL, INDIRECT, INCIDENTAL, OR CONSEQUENTIAL DAMAGES, WHETHER IN AN ACTION OF CONTRACT, TORT OR OTHERWISE, ARISING FROM, OUT OF THE USE OR INABILITY TO USE THE FONT SOFTWARE OR FROM OTHER DEALINGS IN THE FONT SOFTWARE.

Except as contained in this notice, the names of Gnome, the Gnome Foundation, and Bitstream Inc., shall not be used in advertising or otherwise to promote the sale, use or other dealings in this Font Software without prior written authorization from the Gnome Foundation or Bitstream Inc., respectively. For further information, contact: fonts at gnome dot org.

Everyday cake starts with a clear method

A square tray cake, a citrus loaf, and an upside-down fruit cake ask for different mixing decisions, even when the ingredients feel familiar. Cakes Without the Fuss gives you twelve approachable recipes with pan preparation, mixing, doneness, and cooling steps built into each method. Whisk a one-bowl vanilla batter, alternate flour and milk for a pear cake, or fold coconut into a lime-scented mixture. Other choices include berry buckle, coffee cake, and warm microwave mug cakes. Junction Table by CrownThrive, LLC keeps the focus on getting from ingredients to a finished slice, with practical cues for the center of the cake and its final cooling interval.

- Whisk a vanilla tray-cake batter in one bowl and bake in a square pan.
- Layer pears over brown-sugar butter, then carefully invert the baked cake.
- Fold shredded coconut into lime-zest batter and cool fully before cutting.

PUBLIC SAMPLE: two recipes only; the full edition has twelve.



Coconut Lime Cake

AI-generated realistic food artwork