



Lord Baltimore Cake

Featured on the April 6th, 2018 demonstration with Chef Lynne Just, “Exploring the Chesapeake Region.”

The origins of Lord Baltimore cake are difficult to trace, although food historians believe that the cake may have been created at the Lord Baltimore Hotel in Baltimore, Maryland in the mid-twentieth century. Comprised of layers of yellow cake with an indulgent filling made of coconut, dried fruit, and nuts, Lord Baltimore cake is part of the canon of American desserts, alongside its complement, Lady Baltimore cake. The cake is finished with a meringue frosting. See also recipes for Buttered Pecans and White Frosting.

Lord Baltimore Cake

Ingredients

Cake

- 3 cups all-purpose flour
- 1 ½ cups sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- ¾ cup butter, cut into pieces and softened
- 1 ½ cups whole milk
- 6 large egg yolks
- 1 teaspoon vanilla extract

Filling

- 2 cups white frosting (see recipe)
- 1 cup buttered pecans (see recipe)
- 1 cup sweetened flaked coconut
- 6 tablespoons cherry preserves

Directions

Cake:

Preheat oven to 350 degrees Fahrenheit. Spray and line 3 8-inch round cake pans with baking spray.

In a large bowl, stir together flour, sugar, baking powder, and salt. Add butter and milk; beat at low speed with an electric mixer until combined. Increase speed to high; beat 2 minutes, stopping occasionally to scrape sides of bowl. Reduce speed to medium. Add egg yolks, one at a time, beating well after each addition. Stir in vanilla. Divide batter evenly among prepared pans.

Bake until a wooden pick inserted in the center comes out clean, approximately 25 minutes. Let cool in pans for 10 minutes. Removed from pans and let cool completely on wire racks.

Filling:

On a cake plate, place 1 cake layer; spread top with 1 cup white frosting. Sprinkle with ½ cup buttered pecans and ½ cup coconut. Drop half of preserves by teaspoonfuls over coconut. Repeat with another cake layer, 1 cup frosting, and remaining pecans, coconut, and preserves. Top with remaining cake layer. Spread remaining White Frosting over top and sides of cake. Let stand at least 30 minutes before serving.



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