



This is one way of communicating educational information. Reference to commercial products or trade names is made with the understanding that no discrimination is intended and no endorsement is implied.

Oklahoma State University, U.S. Department of Agriculture, State and Local governments cooperating. Oklahoma State University, in compliance with Titles VI and VII of the Civil Rights Acts of 1964, Executive Order 11246 as amended, Title IX of the Education Amendments of 1972, Americans with Disabilities Act of 1990, and other federal and state laws and regulations, does not discriminate on the basis of race, color, national origin, gender, age, religion, disability, or status as a veteran in any of its policies, practices, or procedures.

Issued in furtherance of Cooperative Extension work, acts of May 8 and June 30, 1914, in cooperation with the U.S. Department of Agriculture, Robert E. Whitson, Director of Oklahoma cooperative Extension Service, Oklahoma State University, Stillwater, Oklahoma. This publication is printed and issued by Oklahoma State University as authorized by the Vice President, Dean, and Director of the Division of Agricultural Sciences and Natural Resources and has been prepared and distributed as a cost of \$65.75 for 50 copies. This publication was printed at Major County OSU Extension Service in Fairview, Oklahoma.

Recognition and thanks is given to Liz McBee, Extension Educator-Family & Consumer Sciences/4-H Youth Development in Beaver County for permission to use of these materials she developed!

101 Uses For Cake Mix Recipes



Table of Contents

	<u>Page</u>
Cakes	3-68
Angel Food Cake Mix Recipes	3-6
Chocolate Cake Mix Recipes	7-24
Yellow Cake Mix Recipes	25-54
White Cake Mix Recipes	55-62
Miscellaneous Cake Mix Recipes	63-68
Desserts	69-79
Bar Cookies	80-84
Cookies	85-92
The New Missouri Mix w/Recipes	93-99

Banana Nut Bread

3 cups Missouri Mix
2 eggs, beaten
2/3 cup sugar
1 cup mashed bananas (about 2 medium)
1/2 cup nuts
1/2 cup milk
1/2 teaspoon vanilla flavoring

Preheat oven to 325 degrees F. Grease one 9-by-5-inch loaf pan or two 7-by-3-inch loaf pans. In a medium bowl, combine all ingredients, stirring to blend. Turn into prepared pan(s). Bake 50 to 60 minutes until a wooden toothpick inserted in center comes out clean. Cool on a rack 5 minutes. Turn out of pan. Cool right-side up on rack.

Makes 1 or 2 loaves.

Bread Variations

- **Pumpkin Bread**—Preheat oven to 350 degrees F. Substitute 1 cup mashed, cooked pumpkin for bananas and add 1/2 teaspoon each cinnamon, ground nutmeg and ground cloves. Stir to blend. Then stir in the 1/2 cup chopped nuts and 1/2 cup raisins. Bake 50 to 60 minutes.
- **Zucchini Bread**—Preheat oven to 325 degrees F. Substitute 2 cups well-drained, grated, unpeeled zucchini for bananas, and add 3 tablespoons orange juice and 1 teaspoon grated orange peel. Bake 60 to 70 minutes.
- **Date Nut Bread**—Preheat oven to 350 degrees F. Substitute 1 cup chopped dates for bananas and increase milk to 3/4 cup. Raisins, chopped prunes or figs can be substituted for dates. Bake 50 to 60 minutes.

Apple Crumb Cake

- 2 1/4 cups biscuit mix
- 3 tablespoons sugar
- 1 egg
- 1 cup sour cream
- 2 teaspoons grated lemon peel
- 1 apple, pared, quartered, cored and thinly sliced

Crumb Topping:

- 1/3 cup biscuit mix
- 2 tablespoons butter
- 3 tablespoons sugar
- 1/2 teaspoon ground cinnamon

1. Preheat oven to 400° F. Grease a 9 x 9 x 2-inch square pan. Set aside.
2. Combine biscuit mix and sugar in a large bowl. Set aside.
3. In a small bowl, beat egg, blend in sour cream and lemon peel. Add all at once to dry mixture. Stir just until moist. Spoon into prepared baking pan. Arrange apple slices over batter.
4. Combine topping ingredients together until crumbly. Sprinkle crumb topping on top of apple slices. Bake for 20 to 25 minutes or until center springs back when pressed lightly with fingertips. Cool in pan on wire rack. Cut into squares and serve warm.

Makes 9 servings

Almond Macaroon Cake

- 1 package angel food cake mix
- 1 cup butter, softened
- 1 pound powdered sugar
- 2/3 cup bourbon
- 5 large egg yolks
- 16 macaroons, crushed
- 1 cup slivered almonds
- 2 cups heavy whipping cream
- 1/2 cup powdered sugar
- 3 tablespoons bourbon
- 2 tablespoons slivered almonds

Prepare angel food cake mix according to the package directions; refrigerate overnight.

1. Meanwhile, in a large mixing bowl cream softened butter. Add 1 pound powdered sugar gradually, then blend in 2/3 cup bourbon. Add egg yolks, one at a time, beating well after each addition. Fold in crushed macaroons and 1 cup slivered almonds.
2. Slice the cake horizontally into four layers. Spread the filling between the layers then refrigerate until chilled.
3. Meanwhile, in a chilled bowl beat cream adding 1/2 cup powdered sugar gradually. Beat in 3 tablespoons bourbon. Spread over the chilled cake then sprinkle with 2 tablespoons slivered almonds. Chill until served.

Makes 12 servings.

Chocolate Angel Food Cake

Light and fluffy, this angel food cake is for chocolate lovers. Top it with powdered sugar and strawberries and you have a guilt-free dessert.

- 1 (14.5-ounce) package angel food cake mix
- 1/2 cup NESTLÉ® TOLL HOUSE® Baking Cocoa
- 1/8 cup powdered sugar, (for sprinkling)
- 1 cup strawberries, (optional)

1. PREHEAT oven according to cake mix package directions.
2. COMBINE cake mix and cocoa in large mixer bowl. Prepare and bake according to cake mix package directions. Sprinkle with powdered sugar; top with strawberries.

Makes 12 servings.

Toffee-Topped Chocolate Angel Food Cake

Using a cake mix makes this dessert easy to prepare.

Cake Ingredients:

- 1 (14.5 to 16-ounce) angel food cake mix
- 1/4 cup unsweetened cocoa
- 1 teaspoon almond extract

Frosting Ingredients:

- 1 pint (2 cups) chilled whipping cream
- 1/4 cup powdered sugar
- 2/3 cup toffee chips
- 1 teaspoon almond extract

1. Bake cake according to package directions adding cocoa and 1 teaspoon almond extract. Cool completely.
2. Beat chilled whipping cream in chilled small mixer bowl at high speed, scraping bowl often, until soft peaks form (45 to 60 seconds). Continue beating, gradually adding powdered sugar, until stiff peaks form (30 to 60 seconds). Gently stir in 1/2 cup toffee chips and 1 teaspoon almond extract by hand.
3. Spread top and sides of cake with frosting. Sprinkle top with remaining toffee chips. Store refrigerated.

Makes 16 servings.

4

Apple Cobbler

- 6 tablespoons sugar
- 2 tablespoons Missouri Mix
- 1/8 teaspoon cinnamon
- 1/4 cup water
- 3 cups peeled, thinly-sliced apples
- 2 teaspoons butter or margarine
- Topping (See recipe below.)

Combine sugar, mix, cinnamon and water. Add apples and stir. Pour into a greased 9-inch square baking pan. Dot with margarine or butter.

Topping

- 1 cup Missouri Mix
- 2 tablespoons sugar
- 1 egg, well beaten
- 2 tablespoons water

Add 1 tablespoon sugar to Mix. Combine egg and water and stir into Mix. Stir well. Spread topping over fruit. Sprinkle other tablespoon of sugar over topping. Bake at 350 degrees F for 30 minutes. Serve while warm.

Makes 6 to 8 servings.

Variations

Prepare peaches, berries, cherries or other fruits as for a pie and substitute for apples.

97

Basic Cake

1-1/2 cups Missouri Mix
1/2 cup sugar
1/2 cup water
1 egg
1/2 teaspoon vanilla flavoring

Grease and flour bottom of a 9-inch cake pan. Stir sugar into mix. Combine water, egg and vanilla. Add half the liquid ingredients to mix and beat 2 minutes at medium speed with an electric mixer or 200 strokes by hand. Add the other liquid and beat one minute. Pour batter into pan. Bake at 375 degrees F for about 25 minutes.

Basic cake variations

- **Applesauce spice cake**—Leave water and vanilla out and add: 1/2 cup applesauce, 1/2 teaspoon cinnamon, 1/4 teaspoon nutmeg and 1/8 teaspoon cloves. Increase sugar to 2/3 cup. Stir in 1/3 cup raisins and 1/4 cup nuts (optional).
- **Banana cake**—Reduce water to 1/3 cup. Add 1/2 to 2/3 cup mashed banana (about 1 banana).
- **Upside-down cake**—Mix up Basic Cake batter. If fruit juices are light-colored, they may be used for all or part of the liquid. Melt 1/4 cup butter or margarine in a 9-inch skillet (use only oven-proof skillet). Sprinkle 1/2 cup packed brown sugar over melted butter or margarine. Arrange 1-1/2 cups fruit over the sugar. (Drained sweet cherries, peaches, pineapple, apricots or other fruit may be used.) Spread cake batter over the fruit. Bake at 350 degrees F for 30 minutes until center springs back when lightly touched. Cool in pan for 10 minutes, then invert on a serving plate.

Angel Strawberry Bavarian

1 pkg Duncan Hines Angel Food Cake Mix
1 (10 oz) pkg frozen sweetened sliced strawberries
1 (3 oz) pkg strawberry gelatin
1 cup boiling water
2 (8 oz) containers non-dairy whipped topping
4 fresh strawberries
Mint leaves

1. Preheat oven to 375° F. Prepare, bake and cool cake as directed on package. Cut cake into 1-inch cubes.
2. Drain thawed strawberries, reserving juice. Combine gelatin and boiling water in small bowl. Stir until gelatin is dissolved. Add enough water to strawberry juice to measure 1 cup; stir into gelatin. Refrigerate until gelatin is slightly thickened. Beat gelatin until foamy.
3. Fold together 1 container whipped topping, gelatin and strawberries.
4. Alternate layers of cake cubes and strawberry mixture into 10-inch tube pan. Press lightly. Cover and refrigerate 4 hours. Unmold cake onto serving plate. Frost sides and top of cake with remaining whipped topping. Refrigerate until ready to serve. Garnish with fresh strawberries and mint leaves.

Makes 12 to 16 servings.



Chocolate Angel Cake

- 1 (16-ounce) package angel food cake mix
- 1/2 cup unsweetened cocoa
- 1 1/2 cups plus 2 tablespoons hot fudge topping, divided use
- 2 cups whipped topping or sweetened whipped cream, divided use
- 1 (21-ounce) can cherry pie filling, divided use

1. Prepare cake mix according to package directions, mixing cocoa with dry ingredients. Bake in a 10-inch tube pan in a preheated 350-degree oven as directed on the package. Let cool as package directs.
2. When cake is completely cooled, carefully remove from pan. Cut horizontally in half. Place one half, cut side up, on serving plate. Spread with 3/4 cup fudge topping. (Do not heat topping.) Cover with 1 cup whipped topping, then half of the cherry pie filling. Place the other half of the cake over cherries, cut side down. Cover with remaining 1 cup whipped topping and remaining cherry pie filling. Refrigerate 1 hour. Just before serving, drizzle remaining 2 tablespoons fudge topping over cherry pie filling.

Makes 12 servings.

Note: Fat-free whipped topping may be substituted for the regular.



Peanut Butter Refrigerator Cookies

- 2 cups Missouri Mix
- 2/3 cup sugar
- 1 cup chunky peanut butter
- 1 egg, beaten
- 1 tablespoon water

Stir sugar and peanut butter into Mix. Combine water and egg and add to mix. Stir thoroughly. Shape into a roll. To bake now, slice the roll into 1/4-inch thick sections. Shape into balls, place on ungreased baking sheets and flatten with a floured fork. Bake at 375 degrees F for 10 to 12 minutes. The rolled cookie dough can be wrapped airtight and refrigerated several days before baking.

Makes 3-1/2 dozen cookies.

Oatmeal Drop Cookies

- 1 cup Missouri Mix
- 1/2 cup sugar
- 3/4 cup oatmeal
- 1/2 teaspoon cinnamon
- 1/8 teaspoon cloves
- 1 egg, beaten
- 3 tablespoons water
- 1/4 cup chopped nuts
- 1/4 cup raisins

Stir together mix, sugar, oatmeal and spices. Add water to egg and add to dry ingredients. Add nuts and raisins and stir. Drop by teaspoonfuls onto a greased baking sheet. Bake at 400 degrees F for 10 to 12 minutes, or until browned.

Makes 24 medium-sized cookies.

Variations

Omit spices and raisins and add 1 cup chocolate chips.

- Always stir Missouri Mix before measuring to redistribute the ingredients. Spoon lightly into a cup and level with a spatula. Do not sift Missouri Mix before using.
- If stored in an airtight container in a cool, dry location, Missouri Mix will stay fresh for several months.
- Suitable storage containers for Missouri Mix include: glass jars, plastic containers and bags made for freezer use.
- The shelf-life of Missouri Mix can be extended by packaging in moisture- and vapor-proof containers and refrigerating or freezing.
- If whole wheat flour is used, Missouri Mix must be refrigerated to prevent flavor changes due to the higher level of fat in whole wheat flour.
- Before storing, label Missouri Mix with name of product, date prepared, use-by date and other information you will need to use the Mix.

In addition to the recipes that follow, Missouri Mix can be used to make your own favorite recipes. Use 1-1/2 cups of Missouri Mix for each cup of flour in your recipe. Leave out leavening, salt, milk and fat in the recipe because they are already included in the Mix.

Recipes using Missouri Mix

Basic biscuits

For six biscuits:

- 1 cup Missouri Mix
- 1/4 to 1/3 cup water

For 12 biscuits

- 2 cups Missouri Mix
- 1/2 to 2/3 cup water

Gradually add water to mix, stirring with a fork. Use just enough water to make a soft, nonsticky dough. Turn onto floured board and knead about 10 times. Roll or pat out to 1/2-inch thickness. Cut out with floured biscuit cutter. Bake on baking sheet in a 450 degrees F oven 8 to 10 minutes, until lightly browned.

For drop biscuits

Increase water slightly to 1/3 cup for six biscuits, and to 2/3 cup for 12 biscuits. It is not necessary to knead or roll. Drop by spoonfuls onto a greased baking sheet.

Flavor variations for biscuits

Blend grated cheese, chopped parsley, chives or other herbs with the dough to add color and flavor.

Almond Oh Joy! Cake

- 1 (18.25 ounce) package devil's food cake mix
- 1 (12-ounce) can evaporated milk, divided
- 2 1/2 cups sugar
- 3 cups miniature marshmallows
- 2 cups flaked coconut
- 1/2 cup butter
- 2 cups semisweet chocolate chips
- 1/3 cup slivered almonds, toasted

1. Grease and flour 13 x 9 x 2-inch baking pan; set aside.
2. Prepare and bake the cake mix as directed on the package; set aside.
3. In a saucepan combine 1/2 of the evaporated milk, and 1 1/2 cups of the sugar. Bring mixture to a rapid boil. Quickly remove from the heat and add the marshmallows. Stir until melted. Stir in the coconut. Pour mixture over the top of the baked cake; set aside.
4. In a saucepan combine the remaining sugar and the remaining evaporated milk. Bring to a boil. Remove from heat and add the butter and the chocolate chips. Stir until melted. Mix in the toasted almonds. Pour this mixture over the coconut topped cake.
5. Chill for at least 2 hours before serving.

Serves 12.

Black Forest Dump Cake

- 1 (19-ounce) can crushed pineapple with juice
 - 2 cups coconut
 - 1 (18.25-ounce) box chocolate cake mix
 - 1 (3.5-ounce) package instant vanilla pudding mix
 - 1 (21-ounce) can cherry pie filling
 - 1/3 cup butter, melted
1. Preheat oven to 350° F.
 2. Spread pineapple in a 9 x 13 x 2-inch baking pan. Sprinkle the coconut over pineapple, next sprinkle dry pudding mix. Spoon cherry pie filling evenly over pudding mix, and then sprinkle dry cake mix over the pie filling. Drizzle melted butter evenly over all.

Bake for 45 minutes to 1 hour. Cool.

Cake Box Cake

- 1 (18.25-ounce) package chocolate cake mix
 - 3 large eggs
 - 1 1/2 cups milk
 - 1/2 cup butter, softened
 - 1/2 cup instant cocoa mix
1. Preheat oven to 350° F. Grease and flour a bundt pan.
 2. In a bowl combine chocolate cake mix, eggs, milk, softened butter, and instant cocoa mix until well blended.
 3. Pour into prepared pan and bake for 50 to 60 minutes.

Makes 12 servings.

The New Missouri Mix

*Barbara J. Willenberg and Karla Vollmar Hughes
Department of Food Science and Human Nutrition*

Why a new Missouri Mix? For a healthier you! This all-purpose baking mix is lower in salt than the previous version. Also, whole wheat flour can be used in place of all-purpose flour to increase the fiber and nutrient content of the mix. The new Missouri Mix offers more versatility in the tested recipes provided.

Large batch of Missouri Mix

Requires a very large mixing bowl or tub for mixing

- 5-pound bag of flour or 20 cups¹
- 3/4 cup baking powder
- 2 tablespoons salt
- 2-1/2 cups nonfat dry milk powder
- 3-3/4 cups shortening

Makes 27 cups mix.

¹All-purpose, whole wheat or any combination of both.

Smaller batch of Missouri Mix

- 8 cups flour (all-purpose, whole wheat or any combination)
- 1/4 cup plus 1 tablespoon baking powder
- 2 teaspoons salt
- 1 cup nonfat dry milk powder
- 1-1/2 cups shortening

Makes 11 cups mix.

Combine dry ingredients in large bowl. Sift to assure even distribution of ingredients. Using a pastry blender, cut in shortening until mix is the consistency of cornmeal.

Preparing and storing Missouri Mix

- Accurate measuring can mean the difference between a prize-winning product and a failure.
- Measure dry ingredients in standard dry measuring cups or standard measuring spoons. Spoon ingredients lightly into the cup and level with a spatula. Be careful not to hit the side of the measuring cup with the spoon causing dry ingredients to settle and measurements to be inaccurate.
- All ingredients to be measured should be lump-free. Sifting will remove lumps from baking powder.
- Solid ingredients, such as shortening, should be packed firmly into a flush-rim measuring cup so that no air pockets remain. A rubber spatula is useful to get all the shortening out of the cup.
- When the baking powder is added, stir mix at least one minute to thoroughly distribute.

Cherry Chip Cookies

1 (8 oz) pkg cream cheese, softened
1/4 cup butter, softened
1 pkg cherry chip cake mix
1 egg
1/4 tsp vanilla
1/2 cup nuts, chopped (if desired)

Heat oven to 375 degrees. Beat cream cheese and butter until light and fluffy. Mix in about half of the cake mix (dry), the egg and vanilla until smooth. Stir in remaining cake mix and the nuts. Bake on ungreased cookie sheet for 8 to 10 minutes. Cool on cookie sheet for one minute.

Makes about 5 dozen.

Cherry Chip Cookies

1 box cherry chip cake mix
1 tbsp powdered sugar
1 1/2 cup coarsely chopped nuts
1 egg
1 (8 oz) carton Cool Whip
1 cup powdered sugar (to roll cookies in)

Mix first 5 ingredients until well blended. Drop dough by teaspoonfuls into powdered sugar. Roll into ball. Bake at 350 degrees for 12 minutes.

Chocolate Cherry Chip Cookies

1 box cherry chip cake mix
1/4 cup soft butter
1 cup chocolate chips (small size)
1/3 cup milk
1 egg
1 cup chopped nuts

Cream cake mix and butter. Add milk and egg. Mix well. Add rest of ingredients and drop by teaspoons onto greased cookie sheet. Bake at 350 degrees for 12 to 15 minutes.

Black Forest Cake

Cake:

1 (1 pound 2.3 oz) package dark chocolate cake mix pudding-included
1 1/4 cups water
1/3 cup oil
3 eggs

Filling:

1 (21 ounce) can cherry pie filling
1/2 teaspoon almond extract

Frosting:

1 pint (2 cups) whipping cream
2 tablespoons brandy
Chocolate Curls, if desired

1. Heat oven to 350° F. Grease and flour two 8 or 9-inch round cake pans. In large bowl, combine all cake ingredients; beat at low speed until moistened. Beat 2 minutes at medium speed. Pour batter into greased and floured pans.
2. Bake at 350° F. Bake 8-inch pans 30 to 40 minutes; bake 9-inch pans 25 to 35 minutes or until cake springs back when touched lightly in center. Cool 15 minutes. Remove from pans. Cool 1 hour or until completely cooled.
3. In small bowl, combine filling ingredients; mix well.
4. In medium bowl, beat whipping cream at high speed until soft peaks form. Gradually add powdered sugar, beating until stiff peaks form. Fold in brandy.
5. Place 1 cake layer, top side down, on serving plate. Spread 1 cups filling to within 1 inch of edge. Top with second cake layer, top side up. Frost sides and top with whipped cream. Spoon remaining filling in center of top of cake. Garnish with chocolate curls. Store in refrigerator.

Makes 12 servings.

Nutrition Information Per Serving

Calories: 140	Dietary Fiber: 2g
Calories from Fat: 230	Sugars: 42g
Total Fat: 26g	Protein: 5g
Saturated Fat: 11g	Vitamin A: 15% RDA
Cholesterol: 110mg	Vitamin C: 2% RDA
Sodium: 420mg	Calcium: 10% RDA
Total Carbohydrate: 55g	Iron: 8% RDA

Dietary Exchanges: 1 Starch, 2 1/2 Fruit, 3 1/2 Fat or 3 1/2 Carbohydrate, 5 1/2 Fat.

Chocolate Zucchini Cake

- 1 (1 pound 2.3 oz) package pudding-included devil's food cake mix
1 teaspoon cinnamon
1/4 teaspoon cloves
2 cups shredded unpeeled zucchini
1/2 cup buttermilk
1/3 cup oil
3 eggs
1/2 cup chopped nuts
1/2 cup semisweet chocolate chips
1. Heat oven to 350° F. Grease and flour 13x9-inch pan. In large bowl, combine cake mix, cinnamon, cloves, zucchini, buttermilk, oil and eggs; beat at low speed until moistened. Beat 2 minutes at high speed. Pour into greased and floured pan. Sprinkle with nuts and chocolate chips.
 2. Bake at 350° F for 35 to 40 minutes or until toothpick inserted in center comes out clean. Cool 1 hour or until completely cooled.

Makes 12 servings.

Nutrition Information Per Serving

Calories: 330	Dietary Fiber: 2g
Calories from Fat: 150	Sugars: 22g
Total Fat: 17g	Protein: 5g
Saturated Fat: 4g	Vitamin A: 4% RDA
Cholesterol: 55mg	Vitamin C: 2% RDA
Sodium: 360mg	Calcium: 4% RDA
Total Carbohydrate: 40g	Iron: 10% RDA

Dietary Exchanges: 2 Starch, 1/2 Fruit, 3 Fat or 2 1/2 Carbohydrate, 3 Fat

German Chocolate Cake Mix Cookies

- 1 (1 pound 2.3 oz) pkg pudding-included German chocolate cake mix
1 (6 oz) pkt (1 cup) semisweet chocolate chips
1/2 cup rolled oats
1/2 cup raisins
1/2 cup oil
2 eggs, slightly beaten
1. Heat oven to 350° F. In large bowl, combine all ingredients: blend well. Drop dough by rounded teaspoonfuls 2 inches apart onto ungreased cookie sheets.
 2. Bake at 350° F for 8 to 10 minutes or until set. Cool 1 minute; remove from cookie sheets.

Makes 48 cookies.

Nutrition Information Per Serving

Calories: 100	Dietary Fiber: 1g
Calories from Fat: 45	Sugars: 7g
Total Fat: 5g	Protein: 1g
Saturated Fat: 1g	Iron: 2% RDA
Cholesterol: 10mg	
Sodium: 70mg	
Total Carbohydrate: 13g	

Dietary Exchanges: 1 Fruit, 1 Fat or 1 Carbohydrate, 1 Fat

Dark Chocolate Heart Cookies

- 1/4 cup butter, softened
- 1 (3 oz) pkg cream cheese, softened
- 1/3 cup semisweet chocolate chips, melted
- 1 egg
- 1 (18.25 oz) pkg Pillsbury Moist Supreme Devil's Food Cake Mix

Frosting

1/2 cup Pillsbury Creamy Supreme Funfetti Pink Vanilla Frosting (from 15.6 oz can)

1. Heat oven to 375°F. In medium bowl, combine butter and cream cheese; beat until smooth. Add melted chocolate and egg; beat until well blended. Add cake mix; beat until well mixed.
2. On lightly floured surface, roll half of dough at a time to 1/8-inch thickness. Cut with floured 3-inch heart-shaped cookie cutter. Place 1/2 inch apart on ungreased cookie sheets.
3. Bake at 375°F. for 7 to 9 minutes or until edges are set. Cool 2 minutes; remove from cookie sheets. Cool 10 minutes or until completely cooled.
4. Place frosting in small microwave-safe bowl. Microwave on HIGH for 15 seconds; stir frosting until smooth. Drizzle frosting over cooled cookies.

Makes 36 cookies.



Cherry-Chocolate Chip Cake

- 1 (18.25-ounce) package chocolate cake mix
- 1 (21-ounce) can cherry pie filling
- 2 large eggs
- 1/3 cup vegetable oil
- 1 teaspoon almond extract
- 1 cup granulated sugar
- 5 tablespoons butter or margarine
- 1/3 cup milk
- 1 cup semisweet chocolate chips

1. Preheat oven to 350° F.
2. Combine chocolate cake mix, cherry pie filling, eggs, oil, and almond extract; mix well.
3. Pour into a greased and floured 13 x 9-inch cake pan. Bake for 25 to 30 minutes, or until the center is set. Cool for 10 minutes.
4. Combine sugar, butter, and milk in a saucepan. Bring to a boil then stir in chocolate chips. Stir until smooth. Spread over the warm cake.

Makes 12 servings.

Snickers Cake

- 1 (18.25-ounce) package German chocolate cake mix
- 1 (14-ounce) package soft caramel candies
- 1/2 cup butter
- 1/3 cup milk
- 1 cup milk chocolate chips
- 1 cup chopped pecans
- 1/4 cup powdered sugar

1. Mix German chocolate cake mix according to the package directions. Bake half of the mixture in a floured and greased 13 x 9 cake pan at 350° F for 20 minutes.
2. In the top of a double boiler melt caramel candies with butter and milk. Pour over the cooked cake. Sprinkle chocolate chips and chopped pecans on top; followed by the remaining cake mixture.
3. Return cake to the oven and bake for an additional 25 minutes. Sprinkle with powdered sugar.

Makes 16 servings.

Chocolate Butterfinger Caramel Cake

- 1 (18.25-ounce) package chocolate cake mix
- 1 (14-ounce) can NESTLÉ CARNATION Evaporated Milk
- 3 (2.1-ounce) NESTLÉ® BUTTERFINGER® Candy Bars, chopped - divided use
- 1 (12.25-ounce) jar. caramel ice cream topping
- 1 pint whipping cream, whipped

1. PREPARE cake according to package directions using a 13 x 9-inch baking pan. Cool completely in pan on wire rack.
2. POKE holes in cake about 1-inch apart and 1-inch deep using handle of wooden spoon. Pour sweetened condensed milk over cake. Sprinkle with half of chopped Butterfinger. Pour caramel topping over Butterfinger.
3. SPREAD whipped cream over cake; sprinkle with remaining chopped Butterfinger. Store in refrigerator until ready to serve. Refrigerate any uneaten cake.

Makes 15 servings.

Cherry Chocolatey Cake

- 1 (21-ounce) can cherry pie filling
- 1 (18.25-ounce) package chocolate cake mix
- 3 large eggs
- 1/4 cup applesauce
- 1/8 cup vegetable oil

1. Mix all ingredients well with an electric mixer.
2. Pour into greased 9 x 13 x 2-inch pan and bake for 40 minutes at 350° F.

Makes 12 servings.

Triple Chocolate Drops

- 1 (18.25 oz) pkg Pillsbury Moist Supreme German Chocolate Cake Mix
- 1/3 cup oil
- 2 eggs
- 1 cup white vanilla chips
- 1/2 cup Pillsbury Creamy Supreme Chocolate Fudge Frosting (from 16 oz can)

1. Heat oven to 350°F. In large bowl, combine cake mix, oil and eggs; blend well. Stir in vanilla chips. Drop dough by rounded teaspoonfuls 1 inch apart on ungreased cookie sheets.
2. Bake at 350°F. for 8 to 10 minutes or until cookies are puffed in center and edges are set. Cool 2 minutes; remove from cookie sheets. Place on cooling rack over waxed paper. Cool 15 minutes or until completely cooled.
3. Place frosting in small microwave-safe bowl. Microwave on HIGH for 10 to 15 seconds or until frosting is of drizzling consistency. Drizzle warm frosting over cooled cookies. Let stand until frosting is set. Store cookies in tightly covered container.

Make 3 1/2 dozen cookies.



Cinnamon Crinkles

- 2 tbsp sugar
- 1/2 tsp ground cinnamon
- 2 eggs
- 1 tsp water
- 3/4 cup butter or margarine
- 1 tsp vanilla extract
- 1 pkg Duncan Hines Moist Deluxe French Vanilla Cake Mix
- 48 whole pecans or walnuts

1. Preheat oven to 375° F. Combine sugar and cinnamon in small bowl. Set aside. Combine egg whites and water in another small bowl; beat lightly with fork. Set aside.
2. Combine butter, egg yolks and vanilla extract in large bowl. Blend in cake mix gradually. Beat at low speed with electric mixer until blended. Roll 1 rounded teaspoon of dough into ball. Dip half the ball into egg white mixture then into cinnamon-sugar mixture. Place ball sugar side up on ungreased baking sheet. Press nut on top. Repeat with remaining dough, placing balls 2-inches apart.
3. Bake at 375° F for 9 to 12 minutes or until edges are light golden brown. Cool 2 minutes on baking sheets. Remove to cooling racks. Store in airtight container.

Makes 4 dozen cookies.



Chocolate Egnog Cake

- 2 ounces semisweet chocolate
- 1 (18.25 ounces) package German chocolate cake mix
- 1 cup commercial eggnog
- 1/3 cup brandy or water
- 1/4 cup vegetable oil
- 3 large eggs
- 2 teaspoons vanilla extract
- 1/2 teaspoon ground nutmeg

1. Preheat the oven to 350° F. Grease and flour a 13 x 9 x 2-inch pan. Set aside.
2. Grate 1 tablespoon of the chocolate and set aside.
3. Chop remaining chocolate into smaller pieces, place in a glass measure or small bowl and melt in the microwave at HIGH power for 1 minute. Allow the chocolate to set a few minutes, then stir to melt completely.
4. In a large mixing bowl, beat cake mix, eggnog, brandy, oil, eggs, vanilla, nutmeg, and melted chocolate for 3 minutes. Pour batter into prepared baking pan.
5. Bake for 35 to 40 minutes or until tested done with a wooden pick inserted in center comes out clean. Cool cake in pan on wire rack for 10 minutes. Remove cake from pan and cool completely on wire rack before frosting.
6. Frost sides and top of cake with Creamy Eggnog Frosting. Sprinkle with reserved grated chocolate and ground nutmeg.

Creamy Eggnog Frosting

- 1/2 cup butter, softened
 - 3 1/2 to 4 cups powdered sugar, sifted
 - 3 to 4 tablespoons commercial eggnog
 - 2 teaspoons brandy or vanilla extract
 - Ground nutmeg, for garnish (optional)
1. In a large mixing bowl combine the butter, powdered sugar, eggnog and brandy or vanilla extract. Using an electric mixer at medium speed, beat until mixture is light and fluffy, adding more powdered sugar or eggnog as necessary to obtain a spreadable consistency.

Chocolate-Coconut Cake

- 1 (18.25 oz.) chocolate cake mix
- 2 large eggs
- 1/4 cup vegetable oil
- 1 cup granulated sugar
- 1 1/2 cups NESTLÉ® CARNATION® Evaporated Milk, divided
- 15 regular marshmallows
- 2 cups coconut, flaked
- 1 teaspoon vanilla extract
- 1/2 cup butter, softened
- 2 cups powdered sugar
- 1/2 cup NESTLÉ® TOLL HOUSE® Baking Cocoa

1. Prepare and bake chocolate cake mix according to instructions on package. In a heavy saucepan, combine granulated sugar, 1 cup evaporated milk, and marshmallows; bring to a boil and cook for 5 minutes, stirring constantly. Remove from the heat; then stir in flaked coconut and vanilla extract. Cool and spread between the cake layers.
2. In a medium bowl, combine softened butter, powdered sugar, unsweetened baking cocoa, and 1/2 cup evaporated milk. Beat on high speed of an electric mixer until smooth and creamy. Frost the top and sides of the cake.

Makes 12 servings.

Snickerdoodles

- 3 tbsp sugar
- 1 tsp ground cinnamon
- 1 pkg Duncan Hines Moist Deluxe Classic Yellow Cake Mix
- 2 large eggs
- 1/4 cup vegetable oil



1. Preheat oven to 375° F. Grease cookie sheets.
2. Combine sugar and cinnamon in small bowl.
3. Combine cake mix, eggs and oil in large bowl. Stir until well blended. Shape dough into 1 inch balls. Roll in cinnamon-sugar mixture. Place balls 2-inches apart on cookie sheets. Flatten balls with bottom of glass.
4. Bake at 375° F for 8 to 9 minutes or until set. Cool one minute on cookie sheets. Remove to cooling rack to cool completely.

Makes about 3 dozen cookies.

Funfetti Cookies

- 1 (1-pound 2.3 oz) pkg pudding-included white cake mix with candy bits
- 1/3 cup oil
- 2 eggs
- 1/2 (15 1/2 oz) can pink vanilla frosting, with candy bits



1. Heat oven to 375° F. In large bowl, combine cake mix, oil and eggs; stir with spoon until thoroughly moistened. Shape dough into 1-inch balls; place 2 inches apart on ungreased cookie sheets. With bottom of glass dipped in flour, flatten to 1/4 inch thickness.
2. Bake at 375° F for 6 to 8 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets.
3. Spread frosting over warm cookies. Immediately sprinkle each with candy bits from frosting. Let frosting set before storing. Store in tightly covered container.

Makes 3 dozen cookies.

Nutrition Information Per Serving

Calories: 110	Dietary Fiber: 0g
Calories from Fat: 45	Sugars: 11g
Total Fat: 5g	Protein: 1g
Saturated Fat: 1g	Iron: 2% RDA
Cholesterol: 10mg	
Sodium: 105mg	
Total Carbohydrate: 16g	

87

Dietary Exchanges: 1/2 Starch, 1/2 Fruit, 1 Fat or 1 Carbohydrate, 1 Fat

Orange Pecan Gems

- 1 pkg Duncan Hines Moist Deluxe Orange Supreme Cake Mix
- 1 (8 oz) vanilla low fat yogurt
- 1 large egg
- 2 tbsp butter or margarine
- 1 cup finely chopped pecans
- 1 cup pecan halves



1. Preheat oven to 350° F. Grease cookie sheets.
2. Combine cake mix, yogurt, egg, butter and chopped pecans in large bowl. Beat at low speed with electric mixer until blended. Drop by rounded teaspoonfuls 2-inches apart onto prepared cookie sheets. Press pecan half onto center of each cookie.
3. Bake at 350° F for 11 to 13 minutes, or until golden brown. Cool 1 minute on sheets. Remove to cooling racks. Cool completely. Store in airtight container.

Makes 4 1/2 to 5 dozen cookies.

Spicy Oatmeal Raisin Cookies

- 1 pkg Duncan Hines Moist Deluxe Spice Cake Mix
- 4 large egg whites
- 1 uncooked quick-cooking oats
- 1/2 cup vegetable oil
- 1/2 cup raisins



1. Preheat oven to 350° F. Grease cookie sheets.
2. Combine cake mix, egg whites, oats and oil in large mixing bowl. Beat at low speed with electric mixer until blended. Stir in raisins. Drop by rounded teaspoonfuls onto prepared cookie sheets.
3. Bake 7 to 9 minutes or until lightly browned. Cool 1 minute on cookie sheets. Remove to cooling racks; cool completely.

Makes about 4 dozen cookies.

Earth Quake Cake

This is good warm or cool. Be prepared when you open the oven you will see why it is called the earthquake cake!

Preheat oven to 350° F degrees.

First:

- 1 cup pecan pieces
- 1 cup coconut
- 2 cups miniature chocolate chips

Sprinkle this mixture in the bottom of a 9 x 13-inch cake pan, which has been lined with wax paper.

Second:

- 1 (18.25-ounce) package devil's food cake mix

Prepare according to package directions. Pour batter over bottom layer in the pan.

Third:

- 1 (8-ounce) package cream cheese
- 1 stick butter or margarine
- 2 cups powdered sugar

1. Melt together cream cheese and butter in the microwave until the butter is melted.
2. Mix in 2 cups powdered sugar. Mix well and pour over the cake batter.
3. Take a butter knife and cut in lines, do not mix together.
4. Bake for 50 minutes.

Karen's Turtle Cake

- 1 cup butter, divided use
- 1 (18.25-ounce) package German chocolate cake mix
- 1 cup water
- 1 cup vegetable oil
- 3 large eggs
- 1 (14-ounce) can sweetened condensed milk, divided use
- 1 (14-ounce) package soft caramel candies
- 1 cup chopped pecans
- 6 tablespoons milk
- 1 pound powdered sugar, sifted
- 3 tablespoons unsweetened baking cocoa

1. Preheat oven to 350°F. Grease a 13 x 9 x 2-inch baking pan.
2. In a large bowl, cut 1/2 cup butter into cake mix until crumbly. Stir in water, oil, eggs and half of the condensed milk. Beat on low speed for 1 minute. Pour half the mixture into prepared pan and bake for 10 to 12 minutes, or until slightly puffed.
3. While layer bakes, combine caramels and remaining condensed milk in a small saucepan. Place over low heat and stir until melted. Fold in pecans. Spread mixture over still warm cake. Top with remaining cake batter and bake for 25 to 30 minutes, or until top layer is set. Cool on a wire rack.
4. Combine milk and remaining 1/2 cup butter in a medium saucepan. Heat gently until butter is melted. Whisk in powdered sugar and cocoa. Pour warm icing over cooled cake.

Makes 12 servings.

Fudge Rum Balls

- 1 pkg Duncan Hines Moist Deluxe Butter Recipe Fudge Cake Mix
 - 1 cup finely chopped pecans or walnuts
 - 1 tbsp rum extract
 - 2 cups sifted confectioners' sugar
 - Pecans or walnuts
 - 1/4 cup unsweetened cocoa powder
1. Preheat oven to 375° F. Grease and flour 13x9x2-inch pan. Prepare, bake and cool cake according to package directions.
 2. Crumble cake into large bowl. Stir with fork until crumbs are fine and uniform in size. Add 1 cup nuts, rum extract, confectioners' sugar and cocoa. Stir until well blended.
 3. Shape heaping tablespoonfuls of mixture into balls. Garnish by rolling balls in finely chopped nuts. Press firmly to adhere nuts to balls.

Variation: Substitute rum for rum extract



Butterscotch Pan Cookies

- 1 pkg Duncan Hines Moist Deluxe French Vanilla Cake Mix
- 2 large eggs
- 1 cup (2 sticks) butter or margarine, melted
- 3/4 cup firmly packed light brown sugar
- 1 tsp vanilla extract
- 1 (12 oz) pkg butterscotch chips
- 1 1/2 cups chopped pecans

1. Preheat oven to 375° F. Grease 15 1/2 x 10 1/2 x 1-inch jelly-roll pan.
2. Combine cake mix, eggs, melted butter, brown sugar and vanilla extract in large bowl. Beat at low speed with electric mixer until smooth and creamy. Stir in butterscotch chips and pecans. Spread in pan.
3. Bake at 375° F for 20 to 25 minutes or until golden brown. Cool completely. Cut into bars.

Makes 48 bars.



Verla's Pecan Joy Cake

- 1 (18.25-ounce) package chocolate cake with pudding mix
- 24 large marshmallows
- 2 1/2 cups granulated sugar, divided use
- 1 (12-ounce) can evaporated milk, divided use
- 1 (14-ounce) package sweetened flake coconut
- 1/2 cup butter or margarine
- 2 cups semisweet chocolate chips
- 1 cup chopped pecans

1. Prepare cake mix according to package directions. Bake in a greased 17 x 11 x 1-inch jelly-roll pan; shorten baking time as needed.
2. Combine marshmallows with 1 cup sugar and 1 cup evaporated milk in a medium saucepan. Heat over low heat until marshmallows are melted and sugar is dissolved; stir in coconut. Pour over warm cake. Spread evenly with a rubber spatula.
3. Bring remaining 1 1/2 cups sugar, 1/2 cup evaporated milk and butter to a boil in a medium saucepan. Remove from heat and add chocolate chips; stir until melted. Stir in pecans. Spread over coconut layer. Allow to cool before slicing.

Makes 16 servings.

Turtle Cake

- 1 (14-ounce) package soft caramel candies
- 1/2 cup evaporated milk
- 1 (18.25-ounce) package German chocolate cake mix
- 1 1/3 cups water
- 3/4 cup butter, softened
- 3 large eggs
- 1 cup pecans, chopped
- 1 cup semisweet chocolate chips

1. Preheat oven to 350° F.
2. Melt caramel candies with evaporated milk in the top of a double boiler. In a large mixing bowl combine German chocolate cake mix with water, softened butter, and eggs. Blend on low speed with an electric mixer for 30 seconds, then beat at medium speed for 2 minutes.
3. Pour half the batter in a greased 13 x 9-inch baking pan and bake for 10 minutes, or until the cake puffs up. Pour the caramel/milk mixture over the partially baked layer to within 1/2-inch of the edge. Sprinkle chopped pecans and semi-sweet chocolate chips evenly over the caramel. Pour the remaining batter on top and bake for 25 to 30 minutes, or until the top springs back when touched. Cool in the pan before cutting into squares.

Makes 12 servings.

Chocolate Cherry Bars

- 1 (1 pound 2.25 oz) pkg pudding-included devil's food cake mix
- 1 (21 oz) can cherry pie filling
- 1 tsp almond extract
- 2 eggs, beaten



Frosting

- 1 cup sugar
- 1/3 cup milk
- 5 tbsp margarine or butter
- 1 (6 oz) pkg (1 cup) semisweet chocolate chips

1. Heat oven to 350°F. Grease and flour 15x10x1-inch baking pan or 13x9-inch pan. In large bowl, combine all bar ingredients; stir until well blended. Spread into greased and floured pan.
2. Bake at 350°F. until toothpick inserted in center comes out clean. For 15x10x1-inch pan, bake 20 to 30 minutes; for 13x9-inch pan, bake 25 to 30 minutes.
3. In small saucepan, combine sugar, milk and margarine; mix well. Bring to a boil. Boil 1 minute, stirring constantly. Remove from heat; stir in chocolate chips until smooth. Pour and spread over warm bars. Cool 1 1/4 hours or until completely cooled. Cut into bars.

Yield: 48 bars

Nutrition Information Per Serving

Calories: 100	Dietary Fiber: 1g
Calories from Fat: 35	Sugars: 14g
Total Fat: 4g	Protein: 1g
Saturated Fat: 1g	Iron: 4% RDA
Cholesterol: 10mg	
Sodium: 100mg	
Total Carbohydrate: 18g	

Dietary Exchanges: 1/2 Starch, 1/2 Fruit, 1 Fat or 1 Carbohydrate,

Chocolate Caramel Layer Bars

1 (1 pound 2.25 oz) pkg pudding-included chocolate cake mix
1/2 cup margarine or butter, melted
1 cup evaporated milk
35 vanilla caramels, unwrapped
1 (12 oz) pkg chocolate pieces (1 2/3 cups) miniature semi-sweet candy-coated

1. Heat oven to 350° F. Grease 13x9-inch pan. In large bowl, combine cake mix, margarine and 2/3 cup of the milk; mix well. Spread half of batter (about 2 cups) in greased pan. Bake at 350° F for 15 minutes.
2. Meanwhile, in small saucepan, heat caramels with remaining 1/3 cup milk over low heat until melted, stirring constantly.
3. Remove pan from oven; sprinkle with 1 cup of the candy-coated pieces. Drizzle with caramel mixture. Drop remaining batter by heaping teaspoonfuls over caramel mixture. Sprinkle with remaining 2/3 cup of candy-coated pieces.
4. Return to oven; bake at 350° F. for an additional 20 to 24 minutes or until center is set. Cool 1 hour or until completely cooled. Cut into bars.

Yield: 32 bars

Nutrition Information Per Serving

Calories: 190	Dietary Fiber: 1g
Calories from Fat: 70	Sugars: 19g
Total Fat: 8g	Protein: 2g
Saturated Fat: 3g	Vitamin A: 4 % RDA
Cholesterol: 4mg	Calcium: 4% RDA
Sodium: 170mg	Iron: 2% RDA
Total Carbohydrate: 28g	

Dietary Exchanges: 1/2 Starch, 1 1/2 Fruit, 1 1/2 Fat or 2 Carbohydrate, 1 1/2 Fat

Scott's Chocolate Praline Cake

3/4 cup firmly packed brown sugar
2/3 cup chopped pecans
1/2 cup chocolate graham cracker crumb
3 tablespoons melted margarine
1 (18.25-ounce) package devil's food cake mix
3/4 cup egg substitute or egg whites
3/4 cup water
1/4 cup praline liqueur
3 tablespoons vegetable oil
1 (16-ounce) can chocolate frosting
1 (8-ounce) container frozen nondairy whipped topping, thawed
2 tablespoons praline liqueur

1. Preheat oven to 350°F.
2. Prepare 3 round 9-inch metal cake pans by mixing brown sugar, pecans, graham cracker crumbs and margarine; putting 1/3 of the mixture into each pan.
3. Mix the next 5 ingredients and pour 1/3 of the mixture over each crust.
4. Bake 25 to 35 minutes. Cool completely.
5. To prepare icing combine chocolate frosting, whipped topping and praline liqueur. Frost between each layer, top, and sides.

Makes 12 servings.

Chocolate Praline Layer Cake

Cake

- 1/2 cup butter
- 1/4 cup whipping cream
- 1 cup firmly packed brown sugar
- 3/4 cup coarsely chopped pecans
- 1 (1-pound 2.3-oz) package pudding-including devil's food cake mix
- 1 1/4 cup water
- 1/3 cup oil
- 3 eggs

Topping

- 1 3/4 cups whipping cream
- 1/4 cup powdered sugar
- 1/4 teaspoon vanilla extract
- 16 whole pecans, if desired
- 16 chocolate curls, if desired

1. Heat oven to 325° F. In heavy small saucepan, combine butter, 1/4 cup whipping cream and brown sugar. Cook over low heat just until butter is melted, stirring occasionally. Pour into two 9 or 8-inch round cake pans; sprinkle evenly with chopped pecans.
2. In large bowl, combine cake mix, water, oil and eggs; beat at low speed until moistened. Beat 2 minutes at medium speed. Carefully spoon batter over pecan mixture.
3. Bake at 325° F for 35 to 45 minutes or until cake springs back when touched lightly in center. Cool 5 minutes. Remove from pans. Cool 1 hour or until completely cooled.
4. In small bowl, beat 1 3/4 cups whipping cream until soft peaks form. Gradually add powdered sugar and vanilla; beat until stiff peaks form.
5. To assemble cake, place 1 layer on serving place, praline side up. Spread with half of whipped cream. Top with second layer, praline side up. Spread top with remaining whipped cream. Garnish with whole pecans and chocolate curls. Store in refrigerator.

Cake can be baked in 13x9-inch pan. Bake at 325° F for 50 to 60 minutes or until cake springs back when touched lightly in center. Cool 5 minutes. Invert onto serving platter. Cool completely. Frost cake or pipe with shipped cream. Garnish with pecan halves and chocolate curls. Serve with any remaining whipped cream. Store in refrigerator. Makes 16 servings.

Nutrition Information Per Serving

Calories: 460	Dietary Fiber: 2g
Calories from Fat: 270	Sugars: 30g
Total Fat: 30g	Protein: 4g
Saturated Fat: 13g	Vitamin A: 15% RDA
Cholesterol: 95mg	Calcium: 6% RDA
Sodium: 330mg	Iron: 10% RDA
Total Carbohydrate: 43g	20
Dietary Exchanges: 1 1/2 Starch, 1 1/2 Fruit, 5 1/2 Fat or 3 Carbohydrate, 5 1/2 Fat	

Sunshine Lemon Bars

- 1 pkg Duncan Hines Moist Deluxe Lemon Supreme Cake Mix
- 1/2 cup (1 stick) butter
- 1 large egg
- 1 (14 oz) can sweetened condensed milk
- 1/2 cup lemon juice



1. Preheat oven to 350° F. Stir together cake mix, butter and egg. Spread mixture evenly into bottom of a 13x9-inch baking pan.
2. Blend together sweetened condensed milk and lemon juice. Pour mixture over top of cake mix mixture.
3. Bake for 23 to 27 minutes. Cool completely. Cut into 1 1/2 x 3 1/4-inch bars.

Makes 24 bars.

Orange Chess Bars

Crust

- 1 pkg Duncan Hines Moist Deluxe Orange Supreme Cake Mix
- 1/2 cup vegetable oil
- 1/3 cup chopped pecans

Toppings

- 1 lb confectioner's sugar
- 1 (8 oz) pkg cream cheese
- 2 large eggs
- 2 tsp grated orange peel



1. Preheat oven to 350° F. Grease 13x9-inch baking pan.
2. For crust, combine cake mix, oil and pecans in large bowl. Stir until blended (mixture will be crumbly). Press in bottom of prepared pan.
3. For topping, combine confectioners' sugar and cream cheese in large bowl. Beat at low speed with electric mixer until blended. Add eggs and orange peel. Beat at low speed until blended. Pour over crust.
4. Bake 30 to 35 minutes or until topping is set. Cool. Refrigerate until ready to serve. Cut into bars.

Makes about 24 bars.

Toffee Pecan Squares

- 1 (1-pound 2.3-oz) pkg pudding-included yellow cake mix
- 1/2 cup margarine or butter, softened
- 1 egg



Filling

- 1 (14 oz) can sweetened condensed milk (not evaporated)
 - 1 tsp vanilla extract
 - 1 egg
 - 1 (6 oz) package chocolate-coated toffee bits
 - 1 cup chopped pecans
1. Heat oven to 350°F. Grease 13x9-inch pan. In large bowl, combine cake mix, margarine and 1 egg; mix well with pastry blender or fork. Press in bottom of greased pan. Bake at 350° F for 7 minutes.
 2. Meanwhile, in medium bowl, combine condensed milk, vanilla and 1 egg; mix well. Stir in toffee bits and pecans.
 3. Return to oven; pour filling evenly over warm base. Return to oven; bake an additional 22 to 30 minutes or until filling is set. Cool 1 hour or until completely cooled. Cut into bars. Store in refrigerator.

Yields 36 bars.

Nutrition Information Per Serving

Calories: 170	Dietary Fiber: 1g
Calories from Fat: 80	Sugars: 15g
Total Fat: 9g	Protein: 2g
Saturated Fat: 3g	Vitamin A: 4% RDA
Cholesterol: 20mg	Calcium: 4% RDA
Sodium: 160 mg	Iron: 2% RDA
Total Carbohydrate: 21g	

Dietary Exchanges: 1/2 Starch, 1/2 Fruit, 1 1/2 Fat or 1 1/2 Carbohydrate, 1 1/2 Fat

German Chocolate Caramel Cake with Whipped Cream & Heath Frosting

- 1 (18.25-ounce) package German chocolate cake mix
- 1 (8-ounce) jar or 1 cup caramel sauce
- 1 (8-ounce) container nondairy whipped topping
- 1 (6-ounce) package toffee bits

1. Bake German Chocolate cake according to the directions on the box. Let the cake cool for about 15 minutes.
2. Poke holes all over the cake with a fork.
3. Heat the caramel sauce in the microwave for about 1 minute, or until pourable. Pour caramel sauce all over cake and let it seep into the holes. Put the cake in the refrigerator for 1/2 hour.
4. Remove cake from the fridge and spread Cool Whip over the top. Sprinkle with toffee bits.
5. Refrigerate until you are ready to serve.

Makes 12 servings.

Upside-Down German Chocolate Cake

- 1 1/2 cups flaked coconut
- 1 1/2 cups chopped pecans
- 1 pkg Duncan Hines Moist Deluxe German Chocolate Cake Mix
- 1 (8 oz) pkg cream cheese
- 1/2 cup (1 stick) butter or margarine, melted
- 1 lb confectioner's sugar

Preheat oven to 350° F. Grease and flour a 13x9-inch pan. Spread coconut evenly on bottom of pan. Sprinkle with pecans. Prepare cake mix according to package directions. Pour over coconut and pecans. Combine cream cheese and melted butter in medium mixing bowl. Beat at low speed with electric mixer until creamy. Add sugar; beat until blended and smooth. Drop by spoonfuls evenly over cake batter. Bake 45 to 50 minutes or until toothpick inserted halfway to bottom of cake comes out clean. Cool completely in pan. To serve, cut into individual pieces, turn upside down onto plate.

Make 12 to 16 servings.

Chocolate Dream Cake

- 1 1/4 cups water
 - 1 package non-dairy topping mix (dry)
 - 1 (18.25-ounce) package chocolate cake mix
 - 2 large eggs
 - 1/4 cup vegetable oil
 - 1 (3.5-ounce) package vanilla pudding mix
1. In a bowl beat water, non-dairy topping mix (dry), chocolate cake mix, eggs, oil, and vanilla pudding mix with an electric mixer on medium speed for 4 minutes. Pour batter into two greased and floured 8" or 9" baking pans.
 2. Bake at 375° F for 35 to 40 minutes or until a toothpick inserted near the center comes out clean. Cool in the pans for 10 minutes. Loosen the sides, and remove from the pans. Frost when cool.

Makes 12 servings.

Molten Chocolate Pudding Cake

- 1 pkg (2 layer size) Devil's food cake mix
 - 1 pkg (12 oz) Baker's Semi-sweet chocolate chunks
 - 3 cups cold milk
 - 2 pkg (4 serving size) Jell-o chocolate pudding & pie filling
 - 1/3 cup General Foods Italian Cappuccino
 - 1/4 tsp ground cinnamon
1. Prepare cake mix as directed on package. Stir in half of the chocolate chunks. Pour into prepared 13x9-inch pan; set aside.
 2. Pour milk into large bowl. Add dry pudding mixes, flavored instant coffee and cinnamon. Beat with wire whisk 1 minute or until well blended.
 3. Pour over cake batter in center of pan; sprinkle with the remaining chocolate chunks.
 4. Bake in preheated 350° F oven for 1 hour or until cake appears baked in center.
 5. Cool slightly.

Pumpkin Chocolate Chip Cupcakes

- 1 (1-pound 2.3-oz) pkg pudding-included yellow cake mix
- 1 cup canned pumpkin
- 1/2 cup water
- 1/3 cup oil
- 3 eggs
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1 cup mini semisweet chocolate chips

Cinnamon Frosting

- 2 tsp cinnamon
- 1 (16 oz) can vanilla frosting

Heat oven to 350° F. Line 24 muffin cups with paper baking cups. In large bowl, combine all cupcake ingredients except chocolate chips; beat at low speed until moistened. Beat 2 minutes at high speed. Fold in chocolate chips. Fill paper-lined muffin cups 3/4 full.

Bake at 350° F for 15 to 20 minutes or until toothpick inserted in center comes out clean. Cool in pan 5 minutes. Remove from pan; cool 20 minutes or until completely cooled.

Stir cinnamon into vanilla frosting. Frost cooled cupcakes.

Makes 24 servings.

Nutrition Information Per Serving

Calories: 250	Dietary Fiber: 1g
Calories from Fat: 200	Sugars: 25g
Total Fat: 11g	Protein: 2g
Saturated Fat: 3g	Vitamin A: 45% RDA
Cholesterol: 25 mg	Iron: 6% RDA
Sodium: 180mg	
Total Carbohydrate: 36g	

Dietary Exchanges: 1/2 Starch, 2 Fruit, 2 Fat or 2 1/2 Carbohydrate, 2 Fat

Blueberry Angel Food Cake Rolls

- 1 pkg Duncan Hines Angel Food Cake Mix
- 1/4 cup confectioner's sugar
- 1 (21 oz) can blueberry pie filling
- Mint leaves for garnish

1. Preheat oven to 350° F. Line two 15.5 x 10.5 x 1-inch jelly-roll pans with aluminum foil.
2. Prepare cake mix as directed on package. Divide and spread evenly into pans. Cut through batter with knife or spatula to remove large air bubbles.
3. Bake 15 minutes or until set. Invert cakes at once onto clean, lint-free dishtowels dusted with confectioners' sugar. Remove foil carefully. Roll up each cake with towel jelly-roll fashion, starting at short end. Cool completely.
4. Unroll cakes. Spread about 1 cup blueberry pie filling to within 1 inch of edges of each cake. Reroll cake only and place seam-side down on serving plate. Dust with 1/4 cup sugar. Garnish with mint leaves, if desired.

Makes 2 cakes (8 servings each).



Chocolate Cream Cheese Tunnel Cake

- 1 1/4 cups semisweet chocolate chips
- 2 (8-ounce) packages cream cheese, softened
- 3/4 cup sugar
- 3 tablespoons milk
- 1 (18.25 ounce) package chocolate cake mix
- 3/4 cup cold coffee
- 1/4 cup vegetable oil
- 3 eggs
- 2/3 cup chopped nuts
- 1/2 cup heavy cream
- 1/2 cup semisweet chocolate chips

1. Preheat oven to 350° F. Grease and flour a 10-inch tube or bundt pan.
2. Melt 1 1/4 cups chocolate chips in double boiler over simmering water. With electric mixer, combine cream cheese, sugar, milk, and melted chocolate. Beat until smooth. Set aside.
3. Combine cake mix, coffee, oil, and eggs, and beat with electric mixer for 4 minutes. Pour into prepared pan. Sprinkle with nuts.
4. Mound cream cheese mixture around tube, but do not spread to touch sides of pan.
5. Bake for 55 to 65 minutes until top springs back when pressed lightly in center. Cool upright in pan one hour before inverting.
6. To make glaze: heat 1/2 cup cream in small saucepan over medium heat until it just begins to boil. Remove from heat and stir in 1/2 cup chocolate chips until melted and smooth. Drizzle warm glaze over cooled cake.
7. Store, covered, in refrigerator.

Serves 12.

Choco-Holic Cake

- 1 (18.25-ounce) package chocolate cake mix
- 1 (4-ounce) package chocolate instant pudding and pie filling mix
- 1 cup milk
- 1/2 cup sour cream
- 4 large eggs
- 1 (12-ounce) package NESTLÉ TOLL HOUSE Semi-Sweet Chocolate Morsels
- 1 cup chopped walnuts

1. PREHEAT oven to 350°F. Grease and flour 10-inch bundt pan or other tube pan.
2. COMBINE cake mix, pudding mix, milk, sour cream and eggs in large mixer bowl. Beat on low speed just until blended. Beat on high speed for 2 minutes. Stir in morsels and nuts. Pour into prepared bundt pan or other tube pan.
3. BAKE in oven for 55 to 65 minutes or until wooden pick inserted in cake comes out clean.
4. COOL in pan for 20 minutes. Invert onto wire rack to cool completely. Sprinkle with powdered sugar and garnish with raspberries, if desired.

Makes 16 servings.



Chocolate Angel Food Rolls

Cake

- 1 pkg Duncan Hines Angel Food Cake Mix
- 3 tbsp unsweetened cocoa
- Confectioner's sugar

Filling

- 1/2 oz semi-sweet chocolate
- 1 (8oz) frozen non-dairy whipped topping

Drizzle

- 2 oz semi-sweet chocolate
- 2 tsp shortening

1. Preheat oven to ° F. Line two 15.5 x 10.5 x 1-inch jelly-roll pans with aluminum foil.
2. Combine cake mix and cocoa in large bowl. Prepare cake according to package directions. Divide batter into pans. Spread evenly. Pull knife through batter to remove large air bubbles.
3. Bake 15 minutes or until set. Invert cakes at once onto kitchen towels dusted with confectioners' sugar. Remove foil carefully. Starting at short end, roll up each cake with towel jelly-roll fashion. Cool completely.
4. For filling, fold granted chocolate into whipped topping. Unroll cakes. Spread half of filling to edges on each cake. Reroll and place seam-side down on serving plates.
5. For drizzle, place chocolate squares and shortening in small microwave-safe bowl. On high power 30 seconds or until chocolate melts. Stir until smooth. Drizzle over cake rolls. Refrigerate until ready to serve.
6. For a quick finish, omit drizzle and dust cakes with confectioners' sugar.

Makes 16 to 20 servings.

Deep Dish Apple Cobbler

Crust and Topping

1 pkg Duncan Hines Moist Deluxe Classic Yellow Cake Mix
1 cup quick-cooking oats
1 cup chopped walnuts
3/4 cup (1 1/2 sticks) butter or margarine, melted

Filling

7 cups peeled and sliced apples
1/2 cup raisins
1/2 cup water
3 tbsp sugar
2 tsp ground cinnamon
1/2 tsp ground nutmeg

1. Preheat oven to 350° F. Grease and flour 13x9x2-inch pan.
2. For crust and topping, combine cake mix, oats, walnuts and melted butter in large bowl. Sprinkle half the mixture into pan.
3. For filling, combine apples, raisins, water, sugar, cinnamon and nutmeg in large saucepan. Stir occasionally over low heat for 10 minutes. Spread filling over crust in pan. Sprinkle remaining topping mixture over filling.
4. Bake at 350° F for 35 minutes or until lightly browned. Serve warm or at room temperature.

Make 12 to 16 servings.



Banana Pudding Bundt Cake

1 (18.25-ounce) box yellow cake mix
1 (3-ounce) package instant banana pudding mix
4 eggs
1 cup water
1/4 cup vegetable oil
3/4 cup mashed banana
2 cups powdered sugar
2 tablespoons milk
1 teaspoon vanilla extract
1/2 cup walnuts, finely chopped

1. Preheat oven to 350° F. Grease and flour bundt pan and set aside.
2. In large bowl combine cake mix, pudding mix, eggs, water, vegetable oil and banana. Beat with electric mixer for 2 minutes. Pour into prepared bundt pan.
3. Bake for 50 to 55 minutes or until cake tests done. Cool cake on a wire rack for 15 minutes. Remove cake and continue to cool on rack.
4. To Make Glaze: Beat together powdered sugar, milk and vanilla in a bowl until smooth and of a drizzling consistency. When cake is cooled, drizzle icing over cake. Sprinkle chopped nuts over icing, if desired.

Makes 1 bundt cake.

Better Than a Better Than Sex Cake

- 1 (18.25 ounce) package butter-type yellow cake mix
 - 1 (20-ounce) can crushed pineapple
 - 1 cup sugar
 - 1 (8-ounce) package cream cheese
 - 2 large bananas
 - 1 (8-ounce) package whipped topping
 - 1 (3-ounce) package vanilla pudding
 - 1/2 cup nuts
 - 1/2 cup coconut
1. Bake cake according to directions. Cool. Punch holes in cake.
 2. Mix pineapple with juice with sugar. Boil for 5 minutes; pour over the cake while it is still warm.
 3. Mix pudding according to package directions and combine with cream cheese, mixing well. After the cake has cooled pour pudding and cream cheese mixture over cake. Put banana slices on top. Put on cool whip. Then top with nuts and coconut.

Makes 12 servings.

Dump Cake

- 1 (20-ounce) can crushed pineapple with juice, undrained
 - 1 (21-ounce) can cherry pie filling
 - 1 pkg Duncan Hines Moist Deluxe Classic Yellow Cake Mix
 - 1 cup chopped pecans or walnuts
 - 1/2 cup (1 stick) butter or margarine
1. Preheat oven to 350° F. Grease a 13x9-inch pan.
 2. Dump pineapple with juice into pan. Spread evenly. Dump in pie filling. Sprinkle cake mix evenly over cherry layer. Sprinkle pecans over cake mix. Dot with butter.
 3. Bake 50 minutes or until top is lightly browned. Serve warm or at room temperature.

Makes 12 to 16 servings.

Cherries in the Snow Dessert

- 1 pkg Duncan Hines Angel Food Cake Mix
 - 1 (8 oz) pkg cream cheese
 - 1 cup confectioner's sugar
 - 1 (12 oz) frozen non-dairy whipped topping, thawed
 - 1 (21 oz) can cherry pie filling
1. Preheat oven to 350° F. Prepare, bake and cool cake following package directions. Cut cake into 16 slices.
 2. Combine cream cheese and confectioners' sugar in small bowl. Beat at medium speed with electric mixer until smooth.
 3. To assemble, spread half the whipped topping in bottom of 13x9-inch pan. Arrange 8 cake slices on whipped topping: press lightly. Spread with cream cheese mixture. Arrange remaining cake slices on cream cheese mixture; press lightly. Spread with remaining whipped topping. Spoon cherry pie filling evenly over top. (Pan will be filled to the brim.) Refrigerate for 2 hours or until ready to serve. Cut into squares.

Makes 16 to 20 servings.



Orange Streusel Loaves

Streusel

- 1 pkg Duncan Hines Moist Deluxe Orange Supreme Cake Mix
- 2 tbsp brown sugar
- 1 tsp ground cinnamon
- 1 tbsp butter or margarine
- 1/2 cup finely chopped pecans



Cake

- 1 (3.4 oz) pkg vanilla instant pudding and pie filling
- 4 large eggs
- 1 cup sour cream
- 1/3 cup oil

Glaze

- 1/3 cup Duncan Hines Creamy Home-Style Classic Vanilla Frosting
- 2 tbsp milk or orange juice

1. For streusel topping, place 2 tablespoons dry cake mix, brown sugar, cinnamon and margarine in medium bowl. Mix well with fork until crumbly. Stir in pecans. Set aside.
2. For cake, combine remaining cake mix, pudding mix, eggs, sour cream and oil in large bowl. Beat at medium speed with electric mixer for 2 minutes. Pour batter into pans. Sprinkle with streusel mixture.
3. Bake at 350° F for 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool in pans 15 minutes. Loosen loaves from pans. Invert onto cooling rack. Turn right side up. Cool completely.
4. For glaze, combine frosting and liquid in small bowl. Stir until smooth. Drizzle over cooled loaves.

Butterfinger Banana Cake

Banana and Nestlé Butterfinger candy add to the flavor and moistness of this delicious cake.

- 1 (18.25-ounce) package yellow cake mix
- 2 medium, ripe bananas, mashed (about 1 cup total)
- 3 (2.1-ounce) NESTLE® BUTTERFINGER® Candy Bars, chopped, divided use
- 1 (16-ounce) container prepared white frosting

1. PREHEAT oven to 350° F. Grease and flour 13 x 9-inch baking pan.
2. PREPARE cake mix batter according to package directions; stir in banana and 3/4 cup chopped Butterfinger. Pour into prepared pan.
3. BAKE for 40 to 50 minutes or until wooden pick inserted in center comes out clean. Cool completely in pan on wire rack.
4. FROST cake; sprinkle with remaining chopped Butterfinger.

Makes 12 servings.



Cherry Strudel Cake

- 1 (18.25-ounce) package yellow cake mix
- 1 package dry yeast
- 1 cup all-purpose flour
- 2 large eggs
- 2/3 cup warm water
- 1 (21-ounce) can cherry pie filling
- 1/3 cup butter, softened

1. Preheat oven to 375° F. Grease and flour a 13 x 9 x 2-inch baking pan; set aside.
2. Measure out 1 1/2 cups of cake mix (reserve remaining mix for later) and combine with yeast, flour, eggs and water. Spread in prepared baking pan. Spread cherry pie filling over dough evenly.
3. Combine remaining dry cake mix with butter until crumbly. Sprinkle over pie filling.
4. Bake for 30 to 35 minutes. Allow to cool and drizzle with the glaze.

Glaze:

- 2 cups powdered sugar
- 1/3 cup butter, softened
- 3 to 4 tablespoons hot water
- 1/2 teaspoon almond flavoring

Combine all ingredients in bowl, mixing well. Drizzle over baked cake. Serves 12.

Very Berry Trifle

- Crisco No-Stick Cooking Spray
- 1 (18.25 oz) box Pillsbury Moist Supreme Classic White Cake Mix
- 1 1/4 cups water
- 1/3 cup Crisco vegetable oil
- 4 egg whites
- 1 (12 oz) jar Smucker's Strawberry Preserves
- 8 (2 cup) coconut macaroons, crumbled, divided
- 3 cups mixed fresh berries
- 1 box (6-serving size, 3 cups prepared) vanilla instant pudding, prepared according to package directions
- 1 (8oz) frozen whipped topping, thawed
- 1/4 cup slivered blanched almonds, toasted, if desired

1. Preheat oven to 350°F.
2. Spray two 8-inch round baking pans with Crisco® No Stick Cooking spray.
3. Mix Pillsbury Moist Supreme Cake Mix, water, Crisco oil, and egg whites in a large bowl on low speed for 1 minute; beat on medium speed 2 minutes more, scraping bowl occasionally, or beat 2 minutes by hand, using a wire whisk.
4. Pour into prepared pans. Bake for 25-30 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes in pan. Run knife around inside of pan before removing. Cool completely on wire rack. Cut cooled cakes horizontally in half. Spread each lower half with half of the preserves; replace top.
5. Cut one of filled cakes into bite-sized pieces and place randomly into bottom of 14-cup trifle or glass bowl.
6. Reserve 2 tablespoons of macaroons; sprinkle with half of the macaroons. Spread half of pudding over macaroons. Top with half of the berries and whipped cream.
7. Repeat layers: remaining cake, macaroons, pudding, whipped cream, and garnish with berries and 2 tablespoons of remaining macaroons. Refrigerate 6 hours or overnight.



Macadamia Fudge Torte

Filling

- 1/3 cup low-fat sweetened condensed milk (not evaporated)
- 1/2 cup semisweet chocolate chips

Cake

- 1 (1-pound 2.3-oz) package pudding-included devil's food cake mix
- 1 1/2 teaspoons cinnamon
- 1/3 cup oil
- 1 (16 oz) can sliced pears in light syrup, drained
- 2 eggs
- 1/3 cup chopped macadamia nuts or pecans
- 2 teaspoons water

Sauce

- 1 (17 oz) jar butterscotch caramel fudge ice cream topping
- 1/3 cup milk

1. Heat oven to 350° F. Spray 9 or 10-inch springform pan with nonstick cooking spray. In small saucepan, combine filling ingredients. Cook over medium-low heat until chocolate is melted, stirring occasionally.
2. In large bowl, combine cake mix, cinnamon and oil; blend at low speed for 20 to 30 seconds of until crumbly. (Mixture will be dry.)
3. Place pears in blender container or food processor bowl with metal blade; cover and blend until smooth.
4. In another large bowl, combine 2 1/2 cups of the cake mix mixture, pureed pears and eggs; beat at low speed until moistened. Beat 2 minutes at medium speed. Spread batter evenly in sprayed pan. Drop filling by spoonfuls over filling.
5. Bake at 350° F for 45 to 50 minutes or until top springs back when touched lightly in center. Cool 10 minutes. Remove sides of pan. Cool 1 1/2 hours or until completely cooled.
6. In small saucepan, combine sauce ingredients. Cook over medium-low heat for 3 to 4 minutes or until well blended, stirring occasionally. Just before serving, spoon 2 tablespoons warm sauce onto each serving plate; top with wedge of torte. If desired, serve with vanilla ice cream or frozen yogurt and garnish with chocolate curls.

Makes 12 servings.

Nutrition Information Per Serving

Calories: 460	Dietary Fiber: 3g
Calories from Fat: 140	Sugars: 49g
Total Fat: 16g	Protein: 5g
Saturated Fat: 4g	Vitamin A: 2% RDA
Cholesterol: 35mg	Calcium: 6% RDA
Sodium: 490mg	Iron: 10% RDA
Total Carbohydrate: 73g	

Dietary Exchanges: 1 1/2 Starch, 3 1/2 Fruit, 3 Fat or 5 Carbohydrate, 3 Fat

Coconut-Pecan Surprise Cake

The surprise is that this cake is reminiscent of both pecan pie and coconut cream pie.

Crust:

- 1 (18.5-ounce) package plain yellow cake mix
- 1/2 cup butter, melted
- 1 large egg
- 1 cup finely chopped pecans
- 1 cup sweetened or unsweetened flaked coconut

Filling:

- 1 (8-ounce) package cream cheese, softened
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup butter, melted
- 3 3/4 cups powdered sugar, sifted

1. Preheat the oven to 350° F.
2. For the crust: In a large mixing bowl, beat the cake mix, melted butter, egg, pecans, and coconut on low speed for about 2 minutes or until nicely combined. Pat the batter evenly over the bottom of an ungreased 13 x 9 x 2-inch pan, until smooth. Set aside.
3. For the filling: In a large mixing bowl, beat the cream cheese with an electric mixer on low speed until fluffy, about 30 seconds. Add the eggs, vanilla and melted butter and beat on medium speed until combined, about 1 minute. Add the powdered sugar and beat on medium speed until well mixed, about 1 minute more. Pour the filling onto the prepared crust and spread evenly over all.
4. Bake for 45 to 50 minutes, or until nicely browned. The cake's center should jiggle slightly when pan is lightly shaken. Cool completely on wire rack before serving.

Makes 20 servings.

Cola Cake

Just add a few ingredients to a regular box of yellow cake mix and you'll have, not only a very flavorful moist cake, but also a great conversation piece.

- 1 (18.25-ounce) package yellow cake mix
 - 1 (3.5-ounce) package instant vanilla pudding mix
 - 1 cup shredded coconut
 - 1 cup chopped nuts, (walnuts or pecans)
 - 1/2 cup vegetable oil
 - 1 (12-ounce) can cola-flavored soda
 - 4 large eggs
1. Preheat oven to 350°F. Grease and flour a Bundt, fluted or tube pan.
 2. In a mixer bowl combine cake mix, pudding mix, coconut, nuts, oil, soda and eggs; mix well.
 3. Pour into a prepared pan. Bake for 50 to 60 minutes or until a toothpick comes out clean when inserted in center.
 4. Remove from oven; allow to cool down prior to removing from pan and placing on a wire rack. Sprinkle with powdered sugar or drizzle with melted chocolate.

Makes 12 servings.

Elegant Party Cake

- 1 (18.25-ounce) package yellow cake mix
 - 2 large eggs
 - 1/3 cup vegetable oil
 - 1 (3.5-ounce) package instant vanilla pudding mix
 - 1 cup milk
 - 1 (8-ounce) package cream cheese, softened
 - 1 (8-ounce) container non-dairy whipped topping
 - 1 (4-ounce) can pineapple chunks, crushed
 - 1/4 cup chopped walnuts
 - 1/4 cup sweetened flaked coconut
1. Prepare yellow cake mix according to package.
 2. Combine instant vanilla pudding mix with milk. Stir in softened cream cheese; mix well. Fold in nondairy whipped topping and spread on the cooled cake.
 3. Top with crushed pineapple chunks, chopped walnuts and flaked coconut.

Makes 12 servings.

Creamy Eggnog Dessert

Crust

- 1 pkg Duncan Hines Moist Deluxe Swiss Chocolate Cake Mix
- 1/2 cup (1 stick) butter or margarine, melted
- 1/2 cup chopped pecans

Filling

- 1 (8oz) pkg cream cheese
- 1 cup granulated sugar

Topping

- 1 (12 oz) frozen non-dairy whipped topping
- 2 (3.4 oz) pkgs French vanilla instant pudding and pie filling
- 3 cups cold milk
- 1/4 tsp rum extract
- 1/4 tsp ground nutmeg

1. Preheat oven to 350° F.
2. Combine cake mix, melted butter and pecans in large bowl. Reserve 1/2 cup mixture. Press remaining mixture onto bottom of ungreased 13x9-inch pan.
3. Bake 15 to 20 minutes or until surface is firm. Cool.
4. Toast reserved 1/2-cup cake mixture on cookie sheets 3 to 4 minutes, stirring once. Cool completely. Break lumps with fork to make small crumbs.
5. Combine cream cheese and sugar in large bowl; beat until smooth. Stir in 1 cup whipped topping. Spread over cream cheese layer. Spread remaining whipped topping over pudding layer. Sprinkle with reserved crumbs. Refrigerate at least 2 hours.

Makes 12 to 16 servings.



Grasshopper Dessert

Crust

- 1 pkg Duncan Hines Moist Deluxe Dark Chocolate Fudge Cake Mix
- 1 large egg
- 1/2 cup (1 stick) butter or margarine

Filling

- 3 cups miniature marshmallows
- 1/2 cup milk
- 1/3 cup green crème de menthe
- 2 tbsp white crème de cacao
- 1 1/2 cups whipping cream

1. Preheat oven to 350° F. Grease and flour 13x9-inch pan.
2. Remove 1/2 cup cake mix and spread into 8x8-inch ungreased baking pan. Toast in oven 7 minutes. Cool.
3. Combine remaining cake mix, egg and butter in large bowl. Mix until crumbs form. Press lightly into prepared pan.
4. Bake 15 minutes. Cool.
5. Heat marshmallows and milk in medium saucepan over low heat. Stir constantly until marshmallows melt. Refrigerate until thickened. Stir crème de menthe and crème de cacao into marshmallow mixture.
6. In large bowl beat whipping cream until stiff. Fold in marshmallow mixture. Pour into crust. Dust top with cooled toasted cake mix. Refrigerate until ready to serve. Cut into squares.

Makes 12 servings.



70

Lemon Lover's Cake

- 1 (18.25-ounce) package yellow cake mix
- 4 large eggs
- 1 cup water
- 1/2 cup vegetable oil
- 4 tablespoons lemon juice, divided use
- 1 teaspoon finely grated lemon peel
- 2 tablespoons water
- 2 tablespoons granulated sugar
- 1/2 teaspoon lemon extract
- 2 cups whipping cream
- 1/4 cup powdered sugar

1. Preheat oven to 350°F. Spray two 8-inch cake pans with vegetable cooking spray and dust lightly with flour.
2. Combine yellow cake mix, eggs, 1 cup water, vegetable oil, 3 tablespoons lemon juice and lemon zest in a mixing bowl and beat on low for 1 minute. Increase speed to high and beat for 2 minutes, or until smooth. Pour into prepared cake pans and bake 20 to 25 minutes, or until a toothpick inserted into the center comes out clean. Remove from pans and cool completely on wire racks.
3. While the cakes cool, combine water and sugar in a small saucepan. Heat over medium-low heat until sugar is completely dissolved. Remove from heat and stir in lemon extract; set aside to cool.
4. When cakes are completely cooled, make frosting by whipping cream in a large bowl until foamy. Add remaining lemon juice and powdered sugar and continue beating until firm, but not curdled.
5. Brush reserved lemon syrup on cake layers. Frost top of one cake layer with whipped cream. Place second layer on top and frost entire cake. Serve immediately or refrigerate. Suggested garnishes: candied lemon slices, very thin slices of fresh lemon dipped in superfine sugar, lemon peel twists or mint sprigs.

Makes 12 servings.

31

Peach Cobbler Dump Cake

- 1 (18.25-ounce) package yellow cake mix
- 1 (32-ounce) can sliced peaches in heavy syrup
- 1/2 cup butter or margarine, melted
- Ground cinnamon for sprinkling
- Vanilla ice cream or sweetened whipped cream for accompaniment

1. Preheat oven to 375° F.
2. Pour peaches along with the syrup into the bottom of a 13 x 9 x 2-inch pan. Sprinkle evenly with the dry cake mix and press down firmly. Drizzle the melted butter evenly over the cake mix. Sprinkle top lightly with cinnamon.
3. Bake for 45 minutes. Serve warm or cool with vanilla ice cream or sweetened whipped cream if desired.

Makes 12 servings.

Pig Pick'n Cake

- 1 (18.25 ounce) box yellow cake mix
- 1 (11-ounce) can mandarin oranges with juice
- 4 eggs
- 1/4 cup vegetable oil
- 1 (16-ounce) container nondairy whipped topping
- 1 (16-ounce) can crushed pineapple, drained
- 1 (4-ounce) box instant vanilla pudding

1. Preheat oven to 350° F. Grease and flour 3 8-inch cake pans; set aside.
2. Combine in mixing bowl cake mix, oranges with juice, eggs, and oil. Beat with electric mixer for 2 minutes. Pour batter into prepared cake pans.
3. Bake for 25 to 30 minutes, or until cake tests done. Cool layers on wire racks.
4. Combine whipped topping, drained pineapple and instant pudding mix. Fill and frost cooled cake. Refrigerate until ready to eat.

Serves 12.

Sno-Ball Surprise

- 1 pkg Duncan Hines Angel Food Cake Mix
- 1/2 gallon ice cream, any flavor
- 1 (8 oz) frozen non-dairy whipped topping
- 1 1/2 cups flaked coconut
- 1 cup coarsely chopped peanut chocolate candy coated pieces in holiday colors

1. Preheat oven to 325° F.
2. Prepare cake mix according to package directions. Spoon batter into ungreased 3-quart ovenproof bowl. Bake on lowest oven rack 40 to 50 minutes or until cake looks very dry and is firm to touch. DO NOT UNDERBAKE. Cool completely, about 1 1/2 hours.
3. Using serrated knife, remove the center of cake, leaving about 1 inch of cake around outside edge; set aside. Gently loosen remaining cake shell from bowl and place on a plate. Line bowl with waxed paper so that edges hang over the edge of bowl. Place cake shell back into paper-lined bowl.
4. Let ice cream soften slightly. Cut ice cream into 1-inch slices. Layer ice cream in cake shell. Cover and freeze until ice cream is firm.
5. Remove cake from freezer. Turn upside down on serving platter; carefully remove bowl and paper. Spread shipped topping over entire cake. Sprinkle coconut and chopped peanut candy pieces over topping. Garnish with candies. Return to freezer. Let stand at room temperature 15 to 20 minutes before serving. Store leftovers in freezer.

Makes 12 to 16 servings.



White Chip Pumpkin Spice Cake



- 1 (18.25-ounce) package spice cake mix
- 3 large eggs
- 1 cup LIBBY'S® 100% Pure Pumpkin
- 2/3 cup NESTLÉ® CARNATION® Evaporated Milk
- 1/3 cup vegetable oil
- 1 cup NESTLÉ® TOLL HOUSE® Premier White Morsels

White Chip Cinnamon Glaze, recipe follows:

1. PREHEAT oven to 350° F. Grease and flour 12-cup bundt pan.
2. COMBINE cake mix, eggs, pumpkin, evaporated milk and vegetable oil in large mixer bowl. Beat at low speed until moistened. Beat at medium speed for 2 minutes; stir in morsels. Pour into prepared bundt pan.
3. BAKE for 40 to 45 minutes or until wooden pick inserted in cake comes out clean. Cool in pan on wire rack for 25 minutes; invert onto wire rack to cool completely. Drizzle half of Glaze over cake; serve with remaining Glaze.

FOR WHITE CHIP CINNAMON GLAZE:

1. HEAT 3 tablespoons NESTLÉ® CARNATION® Evaporated Milk in small, heavy-duty saucepan over medium heat just to a boil; remove from heat. Add 1 cup (6 ounces) NESTLÉ® TOLL HOUSE® Premier White Morsels; stir until smooth. Stir in 1/2 teaspoon ground cinnamon.

Makes 18 servings.

Peanut Butter Cake with Frosting

- 1 (18.25 ounce) box butter cake mix
- 1/2 cup smooth peanut butter
- 1/2 cup butter, softened
- 2/3 cup water
- 4 eggs

1. Preheat oven to 325° F. Grease and flour two 9-inch round cake pans. Set aside.
2. For cake, cream together peanut butter and butter until light and fluffy. Add eggs one at time mixing well after each one. Add cake mix alternately with the water; stirring until just combined. Pour batter into prepared pans.
3. Bake for 25 to 30 minutes or until wooden pick inserted in center comes out clean. Allow cakes to cool in pan for 10 minutes on wire rack; turn out onto rack to cool completely. Frost when cool.

Peanut Butter Frosting

- 4 cups powdered sugar
- 1/3 cup milk
- 1 cup peanut butter
- 1/2 cup butter, softened

1. With an electric mixer, cream together peanut butter and butter until light and fluffy. Add the powdered sugar. Slowly add milk until frosting is at desired spreading consistency.

Make one 2-layer 9-inch cake.

Sour Cream Bundt Cake

- 1 (18.25 ounce) package any flavor cake mix
- 2 teaspoons vanilla extract
- 1 cup (8 ounces) sour cream
- Powdered sugar for sprinkling

1. Preheat oven to 350° F. Grease and flour a 10-inch bundt pan; set aside.
2. Prepare cake according to package directions, except substitute the 2 teaspoons vanilla for 2 teaspoons water. Fold in the sour cream.
3. Bake for 45 to 50 minutes or until cake tests done when wooden pick inserted in center comes out clean. Cool in pan for 15 minutes on wire rack. Carefully remove cake from pan and cool completely on wire rack.
4. Place on serving plate and dust with powdered sugar, if desired.

Makes 12 servings.

Spice Cake with rum Caramel Sauce

- 1 pkg Duncan Hines Moist Deluxe Spice Cake Mix
- 3/4 cup prepared caramel topping
- 1 tbsp rum or water
- 1 tsp ground cinnamon
- 1/2 cup milk chocolate English toffee chips
- Whipped cream



1. Preheat oven to 350° F. Grease and flour 13x9-inch pan.
2. Prepare and bake cake as directed on package. Cool cake 10 minutes.
3. Combine topping, rum and cinnamon in small bowl. Spread over warm cake. Top with chips. Serve warm with whipped cream, if desired.

Makes 12 to 16 servings.

Southern Praline Pecan Cake

- 1 (18.25-ounce) package butter pecan cake mix
- 1 (16-ounce) container coconut pecan frosting
- 4 large eggs
- 3/4 cup vegetable oil
- 1 cup water
- 1 cup pecans, chopped

1. Preheat oven to 350° F. Grease and flour a 10-inch Bundt pan.
2. Combine in large bowl, cake mix, frosting, eggs, oil, water and 1/2 cup pecans and beat for 2 minutes with electric mixer.
3. Sprinkle the remaining 1/2 of pecans into prepared Bundt pan and pour cake batter over pecans.
4. Bake for 55 minutes or until a wooden pick inserted in center comes out clean.

Serves 12.

Autumn Apple Cake

This is a wonderful ending to a meal.

- 1 (12-ounce) package STOUFFER'S® Harvest Apples
- 1 (18.25-ounce) package spice cake mix
- 1/3 cup water
- 1/3 cup vegetable oil
- 4 large eggs
- Garnish: walnuts

Rustic Apple Filling (recipe follows):

- 2 (12-ounce) packages STOUFFER'S® Harvest Apples
- 1/4 cup corn starch
- 1/4 cup firmly packed light brown sugar
- 1 teaspoon ground cinnamon
- 1 tablespoon butter or margarine

Cream Cheese Frosting (recipe follows):

- 1/4 cup butter or margarine, softened
- 6 ounces cream cheese, softened
- 5 cups powdered sugar
- 1/4 cup milk
- 2 teaspoons vanilla extract

1. THAW escalloped apples in microwave at MEDIUM (50% power) 5 to 6 minutes.
2. COMBINE apples, cake mix, and next 3 ingredients in a large mixing bowl. Beat at low speed with an electric mixer until blended; beat at medium speed 2 minutes. Pour into 3 greased and floured 9-inch cake pans.
3. BAKE at 350° F for 20 to 25 minutes or until a wooden pick inserted in the center comes out clean.
4. FOR RUSTIC APPLE FILLING: THAW escalloped apples in microwave at MEDIUM (50% power) 5 to 6 minutes.
5. COMBINE apples and cornstarch in a medium saucepan, stirring well. Stir in sugar, cinnamon, and butter; cook over medium heat, stirring constantly, until mixture thickens. Cool completely.
6. SPREAD Rustic Apple Filling evenly between layers.
7. FOR CREAM CHEESE FROSTING: BEAT butter and cream cheese at medium speed with an electric mixer until blended. Gradually add sugar, and beat until smooth. Add milk and vanilla, beating until fluffy.
8. SPREAD Cream Cheese Frosting on top and sides of cake. Garnish if desired.

Makes 1 (3-layer) cake.

Tropical Sunshine Cake



Fix this for brunch or a breakfast party. Strewn with bits of pineapple and toasted flaked coconut this cake will satisfy the taste for tropical treats.

- 1 (18.25-ounce) package yellow cake mix
 - 1 (12-ounce) can NESTLÉ® CARNATION® Evaporated Milk
 - 2 large eggs
 - 1 (20-ounce) can crushed pineapple in juice, drained (juice reserved), divided use
 - 3/4 cup sifted powdered sugar
 - 1 cup flaked coconut, toasted
 - 1 container whipped cream
1. PREHEAT oven to 350° F. Grease 13 x 9-inch baking pan.
 2. COMBINE cake mix, evaporated milk and eggs in large mixer bowl. Beat on low speed for 2 minutes. Stir in 1 cup pineapple. Pour batter into prepared baking pan.
 3. BAKE for 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool in pan on wire rack for 15 minutes.
 4. COMBINE sugar and 2 tablespoons reserved pineapple juice in small bowl; mix until smooth. Spread over warm cake, sprinkle with coconut and remaining pineapple. Cool completely before serving. Top with whipped cream, if desired.

Makes 12 servings.

Wreath Cake

- 3 large eggs
- 1/2 cup vegetable oil
- 1 (18.25-ounce) package yellow cake mix
- 3 cups vanilla flavored frosting
- 1/8 teaspoon green food coloring
- 3 tablespoons colored sugar sprinkles
- 1/4 cup cinnamon gum drops

1. Prepare cake mix according to package directions.
2. Bake in 10-inch bundt pan.
3. Tint vanilla frosting with green food coloring.
4. Frost cooled cake; sprinkle with colored sugar sprinkles.
5. Garnish with cinnamon gum drops.

Makes 16 servings.

Blue Ribbon Strawberry Cake

- 1 (18.25-ounce) package yellow cake mix
- 1 quart strawberries, hulled and sliced
- 1/2 cup granulated sugar
- 1 (16-ounce) container frozen whipped dessert topping, thawed
- 1 (14-ounce) can sweetened condensed milk

1. Bake cake according to package directions. Punch holes in cake with a fork or skewer. Combine berries and sugar in a small bowl. Sprinkle evenly over warm cake. Cool completely on a wire rack.
2. Meanwhile beat dessert topping and condensed milk in a medium bowl. Spread on top of strawberries. Chill for at least 2 hours before serving.

Makes 16 servings.

Carrot Ice Cream Cake With Mascarpone Icing

- 1 (18.25-ounce) package carrot or banana cake mix
- 1 1/2 pints vanilla ice cream, softened
- 2/3 cup whipping cream
- 1/3 cup mascarpone cheese
- 2 tablespoons powdered sugar, sifted
- 1 teaspoon vanilla extract

1. Bake cake mix according to package directions using a 9-inch bundt pan. Cool in pan for 10 minutes on rack. Unmold and cool completely.
2. When cake is cool, cut in half horizontally with a serrated knife. Set bottom layer of cake on a serving platter. Spread cut-side of cake with ice cream; cover with top layer of cake, cut-side down. Wrap in plastic wrap and freeze until ice cream is firm (about 2 hours).
3. In a medium bowl, whisk together cream, mascarpone cheese, powdered sugar and vanilla extract until smooth.
4. Remove cake from freezer; drizzle with mascarpone icing. Return to freezer until icing is frozen (about 1 hour); wrap lightly in plastic wrap.
5. To serve, remove cake from freezer 15 minutes before serving. Cut into 10 equal wedges. Garnish as desired.

Makes 10 servings.



Leprechaun Key Lime Cake

Cake

- 1 pkg Duncan Hines Moist Deluxe Lemon Supreme Cake Mix
- 1 (3.4 oz) pkg lemon instant pudding and pie filling
- 4 large eggs
- 1/2 cup vegetable oil
- 1 cup water
- 1/4 cup Key lime juice



Glaze

- 2 cups confectioners' sugar
- 1/3 cup Key lime juice
- 2 tsp water
- 2 tsp butter or margarine, melted

Garnish

Additional confectioners' sugar,
lime slices and fresh strawberry slices

1. Preheat oven to 350° F. Grease and flour 10-inch Bundt or tube pan.
2. For cake, combine cake mix, pudding mix, eggs, oil, 3/4 cup water and 1/4 cup Key lime juice in large bowl. Beat at low speed with electric mixer until moistened. Beat at medium speed 2 minutes.
3. Bake 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool in pan 25 minutes. Remove cake from pan onto cooling rack. Return cake to pan. Poke holes in top of warm cake with toothpick or long-timed fork.
4. For glaze, combine 2 cups confectioner's sugar, 1/3 cup Key lime juice, 2 tablespoons water and melted butter in medium bowl. Pour slowly over top of warm cake. Cool completely. Invert onto serving place. Dust with additional confectioner's sugar. Garnish with lime slices and strawberry slices, if desired.

Makes 12 to 16 servings.

Carrot Pudding Cake

- 1 (18.25-ounce) package yellow cake mix
- 1 (3.5-ounce) package instant vanilla pudding mix
- 1/2 teaspoon salt
- 2 teaspoons ground cinnamon
- 4 large eggs
- 1/3 cup water
- 1/4 cup vegetable oil
- 3 cups grated carrots
- 1/2 cup chopped raisins
- 1/2 cup chopped pecans
- 3 tablespoons butter or margarine, softened
- 1 (8-ounce) package cream cheese, softened
- 2 cups powdered sugar
- 1 tablespoon grated orange peel

1. Preheat oven to 350° F.
2. In a medium bowl, combine yellow cake mix, instant vanilla pudding mix, salt, cinnamon, eggs, water, and cooking oil; beat for 2 minutes at medium speed with an electric mixer. Stir in grated carrots, chopped raisins, and chopped pecans.
3. Pour into 3 greased and floured 9-inch round cake pans. Bake for 20 to 25 minutes, or until the center is set. Cool in the pans for 10 minutes, remove, and cool completely.
4. Meanwhile, in a bowl combine softened butter with softened cream cheese; beat until light and fluffy. Add powdered sugar and grated orange peel; beat until smooth. Spread between the cake layers and on the top and sides.

Makes 12 servings.

Carrot Cake

- 1 pkg Duncan Hines Moist Deluxe Classic Yellow Cake Mix
- 2 cups fresh grated carrots
- 1 (8 oz) can crushed pineapple with juice, undrained
- 1/2 cup water
- 3 large eggs
- 1/2 cup vegetable oil
- 1/2 cup finely chopped pecans
- 2 tsp ground cinnamon
- 1 tub Duncan Hines Creamy Home-Style Cream Cheese Frosting

1. Preheat oven to 350° F. Grease and flour 13x9-inch pan.
2. Combine cake mix, carrots, pineapple, with juice, water, eggs, oil, pecans, and cinnamon in large mixing bowl. Beat at low speed with electric mixer until moistened. Beat at medium speed for 2 minutes. Pour into prepared pan.
3. Bake 35 to 40 minutes or until toothpick inserted in center comes out clean. Cool in pan.
4. Spread frosting on cooled cake. Refrigerate until ready to serve.

Makes 12 to 16 servings.



Pineapple-Orange Streusel Coffee Cake

Streusel

- 1 pkg Duncan Hines Moist Deluxe Pineapple Supreme Cake Mix
- 2 tbsp brown sugar
- 1 tsp grated orange peel
- 1/2 tsp ground cinnamon
- 1/3 cup pecans

Cake

- 4 large eggs
- 1 pkg vanilla instant pudding and pie filling
- 1 cup orange juice
- 1/3 vegetable oil

Glaze

- 1 tbsp brown sugar
- 1 tbsp orange juice
- 1/4 tsp vanilla extract
- 3/4 cup confectioner's sugar
- 1 tsp grated orange peel
- 1/3 cup pecans

1. Preheat oven to 350° F. Grease and flour 10-inch Bundt pan.
2. For streusel, combine 2 tablespoons cake mix, 2 tablespoons brown sugar, 1 teaspoon orange peel and cinnamon in medium bowl. Stir in 1/3 cup pecans. Set aside.
3. For cake, combine remaining cake mix, eggs, pudding mix, 1 cup orange juice and oil in large bowl. Beat at medium speed with electric mixer for 2 minutes. Pour into pan. Sprinkle with streusel. Swirl with knife.
4. Bake at 350° F for 50 to 60 minutes or until toothpick inserted into center comes out clean. Cool in pan 25 minutes. Invert onto serving plate.
5. For glaze, combine 1 tablespoon brown sugar, 1 tablespoon orange juice and vanilla extract in small bowl. Add confectioner's sugar gradually, stirring until smooth. Stir in 1 teaspoon orange peel. Drizzle half the glaze over warm cake. Sprinkle 1/3 cup pecans over glaze. Drizzle remaining glaze over pecans. Serve warm.

Makes 12 to 16 servings.



Almond Pound Cake

- 1 pkg Duncan Hines Moist Deluxe Classic White Cake Mix
- 1 (3.4 oz) pkg vanilla instant pudding and pie filling
- 4 large eggs
- 1 cup water
- 1/3 cup vegetable oil
- 1 tsp almond extract
- 3/4 cup sliced almonds
- Confectioners' sugar, for garnish

1. Preheat oven to 350° F. Grease and flour 10-inch Bundt Pan.
2. Combine cake mix, pudding mix, eggs, water, oil and almond extract in large bowl. Beat at low speed with electric mixer until moistened. Beat at medium speed for 2 minutes. Stir in almonds. Pour into pan.
3. Bake at 350° F for 40 to 45 minutes or until toothpick inserted in center comes out clean. Cool in pan 25 minutes. Invert onto cooling rack. Cool completely. Dust with Confectioners' sugar.

Make 12 to 16 servings.



Pina Colada Banana Cake

- 1 (18.25-ounce) package yellow cake mix
- 1 cup sugar
- 1 (20-ounce) can crushed pineapple with juice
- 1 (3.4-ounce) package instant coconut pudding
- 1 (8-ounce) package cream cheese, softened
- 2 large bananas, sliced
- 1 (8-ounce) carton whipped topping
- 1/2 cup coconut, toasted*
- 1/2 cup chopped nuts, toasted*

1. Prepare and bake cake as directed on package in greased 13 x 9 x 2-inch baking pan.
2. Mix pineapple and sugar in saucepan. Bring to boil and cook for 5 minutes, stirring occasionally. Pour over hot, just baked cake, that you have poked holes in with the handle of a wooden spoon. Set aside and allow to cool at room temperature.
3. Mix coconut pudding as directed on package.
4. Cream the cream cheese with an electric mixer, add pudding and mix well. Spread over cooled cake.
5. Distribute sliced bananas evenly over cake. Spread whipped topping evenly over bananas. Garnish with the toasted coconut and nuts, if desired.
6. Keep refrigerated.

Serves 12.

*Toast coconut and nuts on separate baking sheets, spreading out evenly. Bake in a 300° F oven, for 10 to 15 minutes or until golden. Stir every few minutes to ensure even browning. Watch closely to prevent burning.

Peanut Butter Cake

- 1 (18.25 ounce) package plain yellow cake mix
 - 1 1/3 cups water
 - 1/3 cup smooth peanut butter
 - 1/3 cup vegetable oil
 - 3 large eggs
 - 1 teaspoon vanilla extract
 - Chocolate Frosting (see recipe below)
 - 1/2 cup chopped dry-roasted peanuts, for garnish
1. Preheat the oven to 350° F. Grease and flour two 9-inch round cake pans. Set aside.
 2. In a large mixing bowl, beat the cake mix, water, peanut butter, oil, eggs, and vanilla with an electric mixer on medium speed for 3 minutes. Divide the batter evenly between the prepared pans.
 3. Bake for 25 to 30 minutes, or until cakes test done when wooden pick inserted in the center of each comes out clean. Cool cakes in pans for 10 minutes. Remove and cool cakes completely on wire racks.
 4. Fill and frost the sides and top of cake with the Chocolate Frosting.

Chocolate Frosting

- 2/3 cup unsweetened cocoa powder
 - 6 tablespoons boiling water
 - 1/2 cup butter, softened
 - 3 cups powdered sugar, sifted
 - 1 teaspoon vanilla extract
1. In a large bowl, combine the cocoa powder and boiling water and mix well. Add the butter and blend with an electric mixer on low speed for about 30 seconds. Add the powdered sugar and vanilla, and beat at medium speed until frosting is light and fluffy, adding more powdered sugar or hot water if needed to acquire a spreading consistency.

Blueberry Dump Cake

- 4 cups fresh or frozen blueberries (if frozen, thaw slightly)
 - 3/4 cup sugar
 - 1 (18.25 ounce) package white cake mix
 - 1 cup chopped nuts
 - 1/2 cup melted butter or margarine
 - Whipped cream or vanilla ice cream for accompaniment
1. Preheat oven to 325° F.
 2. Spread blueberries evenly onto the bottom of a lightly greased 13 x 9 x 2-inch glass baking pan. Sprinkle sugar, dry cake mix and nuts over berries. Drizzle melted butter over entire mixture evenly.
 3. Bake for 1 hour. Serve with a dollop of lightly sweetened whipped cream or a scoop of vanilla ice cream.

Makes 12 servings.

Holiday Poke Cake

- 1 (18.25-ounce) package white cake mix
 - 1/3 cup vegetable oil
 - 4 large eggs
 - 2 cups boiling water
 - 1 (3.5-ounce) package cherry gelatin
 - 1 (3.5-ounce) package lime gelatin
 - 1 package vanilla frosting mix
1. Prepare and bake cake mix as directed on package. Cool and remove cakes from pans. Wash and dry pans.
 2. Place the cake layers, top side up, in two clean 9" round cake pans. Pierce with a fork at 1/2" intervals.
 3. In a small bowl, stir 1 cup boiling water into cherry gelatin.
 4. In a separate bowl, stir 1 cup boiling water into lime gelatin; mix each until dissolved. Carefully pour the cherry over one cake layer and the lime gelatin over the other. Refrigerate for 1 hour.
 5. Dip 1 cake layer in warm water for 10 seconds then unmold onto a serving plate. Spread with about one-fourth of vanilla frosting mix. Unmold the second layer and position on top of the first. Frost the top and sides with the remaining frosting.

Makes 12 servings.

Coconut Marshmallow Cake

"The marshmallows float to the top and make a glaze type frosting on this cake." (Editor's note: This sounds like a fun recipe for the younger set to make...with adult supervision, of course!)

- 1 (10 oz) bag Jet-Puffed® toasted coconut marshmallows
- 1 (18.25 oz) package cake mix, any flavor

1. Cut each marshmallow in half.
2. Line the bottom of a greased and floured 13 x 9 x 2-inch glass baking dish with the prepared marshmallows, cut sides down.
3. Prepare cake mix according to the package directions.
4. Pour batter over marshmallows and bake according to package directions.

Makes 8 to 12 servings.

Coconut Poke Cake

- 1 (18.25 oz) box white cake mix
- 1 (16 oz) can coconut milk
- 1 (14 oz) can sweetened condensed milk
- 1 (16 oz) container whipped topping
- 1 (8 oz) bag sweetened flaked coconut

1. Prepare and bake white cake mix according to package directions in a 13 x 9 x 2-inch baking pan.
2. Remove cake from oven and while still hot, using a utility, fork poke holes all over top of the cake.
3. Mix coconut milk and sweetened condensed milk together. Pour over the hot cake. Cool completely then frost with the whipped topping and sprinkle with the flaked coconut. Cover and store in refrigerator.

Serves 12.

Easy German Chocolate Cake

- 1 (18.25 ounce) package yellow cake mix
- 1 (4-serving size) package instant vanilla pudding
- 1/3 cup unsweetened cocoa powder
- 1 cup buttermilk
- 1/3 cup vegetable oil
- 3 large eggs
- 1 (12-ounce can) evaporated milk
- 1 cup sugar
- 3 egg yolks
- 1/2 cup butter or margarine
- 1 teaspoon vanilla extract
- 1 cup sweetened flaked coconut
- 1 cup chopped pecans

1. Preheat oven to 350° F. Grease and flour 3 (8 inch) round cake pans.
2. Combine the cake mix, instant vanilla pudding, cocoa, buttermilk, vegetable oil and the 3 (whole) eggs. Beat with electric mixer for 2 minutes. Pour batter into prepared baking pans.
3. Bake for 20 to 25 minutes or until cakes test done when wooden pick inserted in center comes out clean. Cool cakes in pan on wire racks for 10 minutes; carefully remove from pans and cool completely on wire racks.
4. In a medium sized saucepan, combine the evaporated milk, sugar, 3 egg yolks and butter. Cook over medium heat until the mixture thickens. Remove from heat and allow to cool to room temperature. With a wooden spoon, beat in the vanilla. Stir in the flaked coconut and chopped pecans. Fill and frost cake.

Makes 12 servings.

Easy Red Velvet Cake

1 (18.25-ounce) package yellow cake mix
1 (3 1/2-ounce) package instant vanilla pudding mix
4 large eggs
1 ounce liquid red food coloring
1/2 cup vegetable oil
1 cup water
1 tablespoon white vinegar
1 tablespoon unsweetened cocoa powder
1 cup cold milk
1 (8-ounce) package cream cheese, softened
1 (3 1/2-ounce) package instant vanilla pudding mix
1 (8-ounce) container nondairy whipped topping

1. Preheat oven to 350° F. Grease and flour a 13 x 9 x 2-inch baking pan; set aside.
2. In a large mixing bowl, combine cake mix, 1 package pudding mix, eggs, oil, food coloring, water, vinegar, and cocoa; beat with an electric mixer at medium speed for 2 minutes. Pour into prepared pan.
3. Bake for 35 to 40 minutes or until cake tests done when wooden pick inserted in center comes out clean. Cool completely on wire rack.
4. Beat together milk and cream cheese. Mix remaining package of pudding mix. Fold in whipped topping. Spread on top of cooled cake. Store in the refrigerator.

Makes 12 servings.

Dalmation Cake

1 (18.25-ounce) package white cake mix
1 1/4 cups Quaker® Oats (quick or old fashioned, uncooked)
1 cup water
2/3 cup whole or 2% milk
4 large egg whites, lightly beaten
3 tablespoons canola or vegetable oil
1 teaspoon vanilla extract
1/2 teaspoon almond extract
3/4 cup NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Mini Morsels
1 cup powdered sugar
1/2 cup butter or margarine
1/2 teaspoon vanilla extract
1/3 cup marshmallow creme
1 cup shredded coconut (optional)
1/4 cup NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Mini Morsels

1. PREHEAT oven to 350° F. Lightly grease or spray 13" x 9" baking pan with cooking spray.
2. FOR CAKE: COMBINE cake mix, oats, water, milk, egg whites, oil, vanilla and almond extracts in large bowl. Beat for 2 minutes with electric mixer on medium speed. Gently stir in 3/4 cup morsels. Spread evenly into pan.
3. BAKE for 30 to 40 minutes or until top springs back when pressed in center. Cool completely in pan on wire rack.
4. FOR FROSTING: COMBINE powdered sugar, butter, vanilla extract and marshmallow creme in medium bowl; mix until smooth. Spread frosting over top of cooled cake. Sprinkle with coconut, if desired, and 1/4 cup morsels.

Makes 16 to 20 servings.

COOK'S TIP: Cake can also be frosted with 2 1/2 cups sweetened whipped cream, whipped topping or ready-to-spread vanilla frosting. If using whipped cream or whipped topping, cover and refrigerate cake until ready to serve. Refrigerate any leftovers.

Cookies and Cream Cake

- About 20 chocolate cream-filled sandwich cookies
1 (18.25 ounces) package white cake mix with pudding
1 cup water
1/2 cup vegetable oil
3 large eggs
2 cups heavy (or whipping) cream
1. In a food processor, process enough cookies to make 2 1/3 cups crumbs. Set aside.
 2. Preheat the oven to 350° F. Generously grease and flour two 9-inch round cake pans. Set aside.
 3. In a large mixing bowl, beat the cake mix, water, oil and eggs for 3 minutes with an electric mixer on medium speed. Stir in 1 cup of the cookie crumbs. Divide batter evenly between the prepared pans.
 4. Bake for 30 to 35 minutes or until cake tests done with a wooden pick inserted in center comes out clean. Cool cakes on wire racks for 10 minutes. Remove and cool cakes completely on wire racks.
 5. Meanwhile, in a large mixing bowl, beat the cream with the electric mixer on high speed until stiff peaks form. Fold in 1 cup of the remaining cookie crumbs. Chill.
 6. Carefully slice the two cake layers into four by cutting in half horizontally, using a large, sharp serrated bread knife or a long piece of unflavored dental floss. Fill and frost cake layers with the whipped cream mixture. Sprinkle the top of cake with remaining 1/3 cup cookie crumbs. Refrigerate until ready to serve. Store any unused portion in the refrigerator.

Serves 12 to 14.

Cherry Mallow Cake

- 4 cups miniature marshmallows
1 (18.25-ounce) package yellow cake mix
1 (21-ounce) can cherry pie filling
1. Preheat oven to 350°F. Spray a 13 x 9 x 2-inch baking pan with vegetable cooking spray. Place marshmallows evenly in the bottom of the pan.
 2. Prepare cake mix according to package directions. Pour batter over marshmallows. Spoon cherry filling evenly over cake batter.
 3. Bake for oven 45 to 50 minutes. The top of the cake will be bubbly and the marshmallows will be sticky on top of the cake. Let cool in the pan, then cut into squares.

Makes 15 servings.



Apple Upside Down Cake

A warm apple topping completes this yellow cake.

- 1 (12-ounce) package STOUFFER'S® Harvest Apples, defrost according to package directions
 - 2 tablespoons butter or margarine
 - 1/2 cup firmly packed dark brown sugar
 - 1 (9-ounce) package yellow cake mix
 - 2 large eggs
 - 1/2 cup milk
 - 1 teaspoon ground cinnamon
 - 3/4 teaspoon ground ginger
1. PREHEAT oven to 375°F.
 2. MELT butter in 9-inch-round cake pan. Sprinkle brown sugar over butter; spoon Escaloped Apples over brown sugar.
 3. COMBINE cake mix, eggs, milk, cinnamon and ginger; beat at medium speed for two minutes, stopping once to scrape bowl. Pour over apples.
 4. BAKE for 50 to 55 minutes or until toothpick inserted in center comes out clean. Immediately invert onto serving platter; serve warm or at room temperature.

Makes 6 servings.



Lemon White Chocolate Cake

- 6 ounces white chocolate, coarsely chopped
- 1 (18.25 ounces) package white cake mix
- 2/3 cup water
- 1/3 cup vegetable oil
- 3 large eggs
- 2 tablespoons fresh lemon juice
- 1 teaspoon grated lemon peel
- Lemon White Chocolate Cream Cheese Frosting (see below)
- 1/2 cup [Lemon Curd](#) (or use a commercial brand)

1. Preheat the oven to 350° F. Grease and flour two 9-inch round. Set aside.
2. Melt the white chocolate in a glass measure or small bowl in the microwave oven on HIGH for 1 minute. Remove, allow to set a few minutes, then stir until smooth. Set aside to cool slightly.
3. In a large mixing bowl, beat together the cake mix, water, oil, whole eggs, egg whites, lemon juice, lemon peel and cooled chocolate for 3 minutes using an electric mixer on medium speed. Divide the batter evenly between the prepared pans.
4. Bake for 25 to 30 minutes or until cakes test done by inserting a wooden pick into the center of each and it comes out clean. Cool cakes in pans for 10 minutes on wire racks. Remove and cool completely on wire racks.
5. Meanwhile, prepare the Lemon White Chocolate Cream Cheese Frosting.
6. Place one cake layer, bottom side-up, on a serving platter. Spread with the lemon curd. Place the second layer, right side up, on top of the first layer and frost the top and sides of the cake with the frosting.
7. Refrigerate until ready to serve. Store any unused portion, covered, in the refrigerator.

Makes 12 servings.

Lemony White Chocolate Cream Cheese Frosting

- 6 oz white chocolate, coarsely chopped
- 1 (8 oz) package cream cheese, softened
- 4 tablespoons (1/2 stick) butter, softened
- 1 tablespoon fresh lemon juice
- 1 teaspoon grated lemon peel
- 3 cups powdered sugar, sifted

1. Melt the white chocolate in a glass measure or small bowl in the microwave oven on HIGH for 1 minute. Remove, allow to set a few minutes, then stir until smooth. Set aside to cool slightly.
2. In a large mixing bowl, beat the cream cheese and butter with an electric mixer on low speed until smooth. Add the lemon juice, lemon peel and melted white chocolate, blending on low speed until just combined. Add the powdered sugar and beat until frosting is smooth, adding more powdered sugar or lemon juice to obtain a spreading consistency, if needed.

Makes 12 servings.

Root Beer Float Cake

- 1 pkg white cake mix
- 1 1/4 cup Root beer
- 2 eggs
- 1/4 cup vegetable oil

Frosting

- 1 envelope Dream Whip
- 1/2 cup Root beer

1. In mixing bowl, combine the cake mix, root beer, eggs and oil. Beat at low speed for 30 seconds, beat on high speed for 2 minutes.
2. Pour into greased and floured 9x13-inch pan. Bake for 30-35 minutes in preheated 350° F oven. Cool completely.
3. In another bowl beat whipped topping mix and root beer until stiff peaks form.
4. Frost cake.
5. Ready to eat or, chill in refrigerator until serving time.

Watergate Cake

- 1 (18.25-ounce) package white cake mix
- 1 (3.5-ounce) package instant pistachio pudding mix
- 3 large eggs
- 1 cup vegetable oil
- 1/2 cup chopped walnuts
- 1 cup club soda

1. Preheat oven to temperature suggested on cake mix box.
2. Blend together cake mix and instant pistachio pudding mix. Add eggs, cooking oil, chopped walnuts, and club soda. Mix until blended, then beat for 4 minutes at medium speed.
3. Pour the batter into the greased and floured 9 x 9-inch square pan and bake for 45 to 50 minutes. Cool for 20 minutes then turn out onto a serving plate.

Makes 12 servings.

Butterscotch Banana Cake

This banana cake has something extra special inside and out – sweet butterscotch. Try it for dessert tonight or for your next party.

- 1 (11-ounce) package NESTLÉ® TOLL HOUSE® Butterscotch Flavored Morsels, divided use
- 1 (18.25-ounce) package yellow cake mix
- 4 large eggs
- 3/4 cup or 2 medium mashed ripe bananas
- 1/2 cup vegetable oil
- 1/4 cup water
- 1/4 cup sugar

1. PREHEAT oven to 375° F. Grease 10-cup bundt or round tube pan.
2. MICROWAVE 1 1/3 cups morsels in medium, microwave-safe bowl on MEDIUM-HIGH (70%) power for 1 minute; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth. Combine cake mix, eggs, bananas, vegetable oil, water and granulated sugar in large mixer bowl. Beat on low speed until moistened. Beat on high speed for 2 minutes. Stir 2 cups batter into melted morsels. Alternately spoon batters into prepared bundt or round tube pan.
3. BAKE for 35 to 45 minutes or until wooden pick inserted in cake comes out clean. Cool in pan for 20 minutes; invert onto wire rack to cool completely.
4. PLACE remaining morsels in small, heavy-duty plastic bag. Microwave on MEDIUM-HIGH (70%) power for 30 seconds; knead. Microwave at additional 10- to 20-second intervals, kneading until smooth. Cut tiny corner from bag; squeeze to drizzle over cake.

Makes 16 servings.



Black Russian Bundt Cake

1 (18.25-ounce) package yellow cake mix with pudding
1 (5.9-ounce) package instant chocolate pudding
4 eggs
1/2 cup sugar
1 cup vegetable oil
1/4 cup vodka
1/4 cup coffee liqueur
3/4 cup water
1/4 cup coffee liqueur
1 cup powdered sugar

1. Preheat oven to 350° F. Grease and flour a 9 to 10-inch bundt pan; set aside.
2. In a large bowl, combine the cake mix, pudding mix, eggs, white sugar, oil, vodka, 1/4 cup liqueur and water. Beat with electric mixer for four minutes. Pour batter into prepared bundt pan.
3. Bake for 40 minutes, or until wooden pick inserted in center of cake comes out clean. Cool on a wire rack for 15 minutes, remove from pan.
4. Meanwhile, make a glaze by combining 1/4 cup coffee liqueur and 1/2 cup powdered sugar.
5. Place cake on serving plate. Poke cake with the tines of a long fork. Spoon glaze over cake and dust with remaining 1/2 cup powdered sugar.

Serves 12.

Strawberry Heart Cake

1 (18 1/4-ounce) package white cake mix
1 (3-ounce) package strawberry gelatin
3 tablespoon all-purpose flour
1/3 cup vegetable oil
4 large eggs
1 (10-ounce) package frozen sweetened strawberries, thawed
1/2 cup cold water
1/2 cup butter, softened
5 to 5 1/2 cups powdered sugar

1. Preheat oven to 350° F. Grease and flour one 8-inch round baking pan and one 8-inch square baking pan; set aside.
2. In a mixing bowl, combine cake mix, gelatin and flour. Beat in oil and eggs.
3. Drain strawberries, reserving 1/2 cup syrup for frosting. Add berries and water to batter; mix well. Divide batter between prepared pans. Bake for 30 to 35 minutes or until cakes tests done when wooden pick inserted in center comes out clean. Cool for 10 minutes; remove from pans to wire racks to cool completely.
4. In a small mixing bowl, combine butter and reserved syrup. Gradually add powdered sugar; beat until light and fluffy, about 2 minutes.
5. Place square cake diagonally on a 20 x 15-inch covered board. Cut round cake in half. Frost cut sides; place frosted sides against the top two sides of square cake, forming a heart. Frost sides and top of cake.

Serves 8 to 10.

Margaret's Prize Winning Cake

- 1 pkg Duncan Heinz Yellow Cake Mix, baked sheet style
- 8 oz cream cheese
- 1/4 cup milk
- 6 oz cool whip
- 1 large pkg vanilla instant pudding
- 8 oz can pineapple chunks, drained

1. Preheat oven to package directions. Bake according to package directions in 9x13-inch pan.
2. Mix cream cheese with milk, spread on cooled cake. Spread pudding on top of cream cheese. Spread on Cool Whip. Top with the following drained pineapple, sprinkle coconut, then walnuts, then tiny Christmas hard candies, or crush the regular size old fashion hard candies.

Optional...Add red & green grapes, red apple chunks.

For another flavor like Chocolate

Use Chocolate cake mix, chocolate pudding...sliced banana's, marshmallows, or canned pie cherries over the creamed cheese.

Strawberry Cake mix, fresh or frozen Strawberries, (Cool Whip now comes in Strawberry flavor.)

Be sure to refrigerate this cake before serving and any left-over's.

Banana Crunch Cake

- 1/2 cup all-purpose flour
- 1 cup sweetened shredded coconut
- 1 cup quick-cooking oats
- 3/4 cup brown sugar, packed
- 1/2 cup chopped pecans
- 1/2 cup butter or margarine
- 2 large, very ripe bananas - sliced
- 1/2 cup sour cream
- 4 eggs
- 1 (18.25-ounce) box yellow cake mix

1. Heat oven to 350° F. Grease and flour 10-inch tube pan; set aside.
2. In medium bowl, combine flour, coconut, rolled oats, brown sugar and pecans; mix well. Using fork or pastry blender, cut in butter until mixture is crumbly; set aside.
3. In large bowl, combine bananas, sour cream and eggs; beat until smooth. Add cake mix; beat 2 minutes at high speed. Spread 1/3 of batter in prepared pan; sprinkle with 1/3 of coconut mixture. Repeat layers twice using remaining batter and coconut mixture, ending with coconut mixture.
4. Bake for 50 to 60 minutes or until wooden pick inserted near center comes out clean. Cool upright in pan on wire rack for 15 minutes; remove from pan. Place on serving plate, coconut side up. Cool completely.

Makes 16 servings.

Nutrition Information Per Serving

Calories: 360	Carbohydrates: 49g
Calories from Fat: 140	Dietary Fiber: 2g
Total Fat: 16g	Sugars: 29g
Saturated Fat: 5g	Protein: 5g
Cholesterol: 55mg	Vitamin A: 8% RDA
Sodium: 310mg	Calcium: 4% RDA
	Iron: 8% RDA

Dietary Exchanges: 1 1/2 Starch, 2 Fruit, 3 Fat or 3 1/2 Carbohydrate, 3 Fat

Banana Cake with Easy Caramel Frosting

1 (18.25-ounce) package yellow cake mix
1/2 cup packed light brown sugar
1 teaspoon ground cinnamon
2 medium ripe bananas, peeled and mashed (about 1 cup)
1 cup water
1/2 cup vegetable oil
3 large eggs
2 teaspoons banana extract (optional)
Easy Caramel Frosting (recipe follows)
1 cup chopped pecans, toasted

1. Preheat oven to 350° F. Grease and flour two 9-inch round cake pans. Set aside.
2. In a large mixing bowl, beat the cake mix, brown sugar, cinnamon, mashed bananas, water, oil, eggs and banana extract (if using) with an electric mixer at medium speed.
3. Divide the batter evenly between the prepared pans.
4. Bake for 30 minutes or until tested done when a wooden pick inserted in the center out clean. Cook cakes in pan on wire racks for 10 minutes. Remove cakes and cool completely on wire racks.
5. Fill and frost cake with the Easy Caramel frosting and sprinkle top with the pecans.

Serves 12.

Easy Caramel Frosting

1/2 cup butter
1/2 cup packed light brown sugar
1/2 cup packed dark brown sugar
1/4 cup whole milk
2 cups powdered sugar, sifted
1 teaspoon vanilla extract

1. Bring the butter and brown sugars in a saucepan over medium heat to a boil and cook for 2 minutes, stirring occasionally. Add the milk and bring mixture back to a boil.
2. Remove pan from heat and stir in the powdered sugar and vanilla, mixing until frosting is smooth. Frost cooled cake immediately.

3-Day Coconut Cake

First Day:

1 cup sugar
1 cup sour cream
1 cup coconut

1. Mix ingredients together and refrigerate:

Second Day:

1 (18.25 ounce) package yellow cake mix

1. Mix cake as directed on package; pour into a greased and floured 13 x 9 x 2-inch baking pan.
2. Bake as directed on package; cool 10 to 15 minutes in pan and carefully remove cake from pan; allow to cool completely on wire rack; wrap cake well and freeze.

Third Day :

1 (12-ounce) container non-dairy whipped topping

1. Add the whipped topping to the first day's mixture, mix well.
2. Remove frozen cake from freezer split length wise into 2 pieces
3. Spread 1/2 of the filling on the bottom layer, place the second layer on top of this and spread remaining filling on the top layer. Keep refrigerated.

Makes 12 servings.

Cook's Notes: This cake can be baked in 2 (8 or 9-inch) round baking pans then sliced into 4 layers, if you prefer. Follow the same directions.

"At Christmas, I pick real holly leaves and wash and dry them. I then take white chocolate and tint it green and paint the back of each leaf and freeze the leaf for about 2 minutes, then remove them and paint them again and freeze for another minute. Carefully peel the real leaf off and you have an edible leaf to place on this coconut cake."

Hummingbird Cake

- 1 pkg Duncan Hines Moist Deluxe Classic Yellow Cake Mix
- 1 (3.4 oz) pkg vanilla instant pudding and pie filling
- 1/2 cup vegetable oil
- 1 (8 oz) can crushed pineapple
(reserve pineapple juice plus water equal to 1 cup)
- 4 large eggs
- 1 tsp ground cinnamon
- 1/2 finely chopped pecans
- 1/2 medium-size ripe banana
- 1/4 cup chopped Maraschino cherries
- Confectioner's sugar

1. Preheat oven to 350° F. Grease and flour 10-inch Bundt or tube pan.
2. Combine cake mix, pudding mix, oil, pineapple, 1 cup juice and water mixture, eggs and cinnamon in large bowl. Beat at low speed with electric mixer until moistened. Beat at medium speed 2 minutes. Stir in banana, pecans and cherries. Pour into pan.
3. Bake at 350° F 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool in pan 25 minutes. Invert onto serving plate. Sprinkle with confectioners' sugar.

Makes 12 to 16 servings.



Pumpkin Upside Down Cake

- 1 cup sugar
- 3 eggs, beaten
- 3 1/2 cups canned pumpkin
- 2 tsp cinnamon
- 1/2 tsp ginger
- 1/4 tsp cloves
- 1/2 tsp salt
- 1 (12 oz) can evaporated milk
- 1 box yellow cake mix
- 1 cup chopped nuts
- 1/4 cup sweetened whipped cream or whipped topping

1. Preheat oven to 350° F. Line 9x13-inch baking pan with wax paper.
2. Mix together the sugar, eggs, pumpkin, cinnamon, ginger, cloves, salt and milk. Pour the mixture into pan. Sprinkle the dry cake mix on top, then sprinkle the nuts.
3. Pour melted butter evenly over the cake mix and nuts. Bake for 50 to 60 minutes or until a wooden pick or cake tester inserted in center comes out clean.
4. Cool cake thoroughly. Flip over and remove from pan; remove the wax paper. Top with whipped cream or whipped topping.

Apricot Cream Cake

Cake

1 pkg Duncan Hines Moist Deluxe Classic Yellow Cake Mix

Filling

1 (18 oz) jar apricot preserves

Frosting

1 (3.4 oz) pkg vanilla instant pudding and pie filling

3/4 cup milk

1 1/2 cups whipping cream

1/4 cup toasted flaked coconut

Apricot halves

Mint leaves

1. Preheat oven to 350° F. Grease and flour two 9-inch round cake pans. Prepare, bake and cool cake as directed on package.
2. Split each cake layer in half horizontally. Reserve 1 tablespoon preserves. Place one split cake layer on serving plate. Spread one-third remaining preserves on top. Repeat with remaining layers and preserves, leaving top plain.
3. Prepare pudding mix as directed on package using 3/4 cup milk. In a large bowl, beat whipping cream until soft peaks form. Folding whipping cream into pudding. Spread on sides and top of cake. Garnish with coconut, apricot halves and mint leaves. Warm reserved preserves to glaze apricot halves. Refrigerate until ready to serve.

Makes 12 servings.



Amaretto Bundt Cake

1 (18.25-ounce) box yellow cake mix

4 eggs

1 (6-serving) package vanilla instant pudding

6 teaspoons amaretto

1/2 cup water

1/2 cup vegetable oil

1/4 teaspoon almond extract

1/2 cup amaretto

2 cups powdered sugar

1. Preheat oven to 350° F. Grease and flour a 10-inch bundt pan.
2. Combine cake mix, eggs, instant vanilla pudding, water, oil, almond extract, and 6 teaspoons of amaretto; blend together well. Pour batter into the prepared pan.
3. Bake for 40 to 45 minutes. Remove cake from oven and while it is still hot poke holes in the bottom and pour the amaretto icing over the bottom of the cake. Let the cake cool for at least 2 hours before removing from the pan.
4. To make Amaretto Icing: Sift the powdered sugar and combine it with the remaining 1/2 cup amaretto. Blend until smooth.

Serves 12.