

24 Effortless

RECIPE LION

Recipes

With Cake Mix



24 Effortless Recipes With Cake Mix

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Letter from the Editors

Dear Cooking Enthusiast:

You love baking but you can never quite find the time to start and finish your favorite dessert recipes. It's okay, we understand. We're all busy and sometimes it can be hard to squeeze in even our most favorite activities like baking. You're in luck though because we've put together this free eCookbook full of delicious dessert recipes that are a breeze to whip up. Why? Because they all use cake mix!

From cookies to cakes to cinnamon rolls, there are a ton of great sweet treats you can create using a pre-packaged cake mix. Why spend unnecessary time and effort when you can get the same great results using cake mix as a baking shortcut?

Inside this collection of effortless cake mix recipes you'll find everything from chocolate concoctions to fruity pleasures to some unexpected surprises like Gooey Butter Cake and Crunchy Cookie Cupcakes. So what are you waiting for? Take a peek inside this eCookbook and find a bunch of fun and easy dessert recipes that will quickly become your family's favorites!

For more delicious dessert recipes, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Happy Baking!

Sincerely,

The Editors of RecipeLion

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Chocolate Cake Recipes with Cake Mix

Triple Chocolate Pudding Cake with Raspberry Sauce

By: Campbell's Kitchen



Who would guess this perfectly moist triple chocolate cake has the hidden goodness of vegetable juice adding to its fantastic taste? Easy cake mix recipes like this one from Campbell's Kitchen are heaven sent for all chocolate lovers. Plus you make it in your slow cooker, so you don't even have to turn on the oven!

Serves: 12 (about 1/2 cup each)

Preparation Time: 10 min

Cooking Time: 6 hr

Ingredients

- Vegetable cooking spray
- 1 package (about 18 ounces) chocolate cake mix
- 1 package (about 3.9 ounces) chocolate instant pudding and pie filling mix
- 2 cups sour cream
- 1 cup V8® 100% Vegetable Juice
- 3/4 cup vegetable oil
- 1 cup semi-sweet chocolate pieces
- Raspberry dessert topping
- Whipped cream

Instructions

1. Spray the inside of a 4-quart slow cooker with the cooking spray.
2. Beat the cake mix, pudding mix, sour cream, eggs, vegetable juice and oil in a large bowl with an electric mixer on medium speed for 2 minutes. Stir in the chocolate pieces. Pour the batter into the cooker.
3. Cover and cook on LOW for 6 to 7 hours or until a knife inserted in the center comes out with moist crumbs. Serve with the raspberry topping and whipped cream.

Tip:

Use your favorite chocolate cake mix and pudding mix flavor in this recipe: chocolate, devil's food, dark chocolate or chocolate fudge.

Chocolate Cherry Sheet Cake

This sheet cake recipe is super simple because it uses boxed cake mix and canned cherry pie filling. Make this for a Valentine's Day party - it's so delicious and beautiful that no one will know you didn't make it from scratch.

Serves: 12

Cooking Time: 30 min.

Ingredients

- 1 box Devil's Food Cake Mix
- 21 ounces cherry pie filling
- 1 teaspoon almond extract
- 2 eggs, beaten
- 1 cup sugar
- 5 tablespoons butter or margarine
- $\frac{1}{3}$ cup milk
- 6 ounces semi-sweet chocolate chips

Instructions

1. Heat oven to 350 degrees F. Grease and flour 13x9-inch pan.
2. In large bowl, combine cake mix, pie filling, almond extract, and eggs. By hand, stir until well mixed.
3. Pour into greased and floured pan. Bake at 350 degrees F for 25 to 30 minutes or until toothpick inserted in center comes out clean.
4. In small saucepan, combine sugar, butter and milk. Bring to a boil stirring constantly for 1 minute. Remove from heat and stir in chocolate chips until smooth. Pour and spread over warm cake.

Black Forest Dump Cake

Made with cherry pie filling AND whole dark sweet cherries, this black forest cake is decadent, fruity and delicious! The fact that it's made with chocolate cake mix just makes it that much sweeter!

Serves: 12

Cooking Time: 45 min

Ingredients

- 1 can (21-ounce) cherry pie filling
- 1 can (16.5-ounce) pitted dark sweet cherries
- 1 (18.5-ounce) package chocolate cake mix
- 1 cup chopped walnuts
- $\frac{3}{4}$ cup butter, cut into pieces

Instructions

1. Preheat oven to 375 degrees F.
2. Spray 9x13-inch baking dish with cooking spray.
3. Dump cherry pie filling into dish and spread evenly.
4. Repeat with cherries, including juice.
5. Sprinkle cake mix over the top. DO NOT STIR.
6. Sprinkle with chopped nuts.
7. Distribute butter pieces evenly over the top.
8. Bake in the preheated oven for 45 minutes.

Naturally Nora Chocolate Bundt Cake

By: Naturally Nora



This simple chocolate bundt cake is great for moms to make with their kids. Nora Schultz, the founder of Naturally Nora, is a mother who often makes this cake with her 2 girls. Make it with your kids too!

Serves: 12

Cooking Time: 50 min

Ingredients

- 1 box Naturally Nora Cheerful Chocolate Cake Mix
- 1 package instant chocolate pudding
- 4 eggs
- 1 cup sour cream
- ½ cup water
- ½ cup vegetable oil
- 12 ounces semi-sweet chocolate chips
- Powdered sugar, for garnish

Instructions

1. Heat oven to 350 degrees F. Grease a bundt pan.
2. Mix all ingredients except for the chocolate chips for 1-2 minutes on medium speed with an electric mixer.
3. Stir in by hand the chocolate chips.
4. Pour mixture into greased bundt pan.
5. Bake 45-50 minutes. Cool completely and remove from pan.
6. Sprinkle on powdered sugar.

Super Easy Puddin' Cake

By: Cris Goode from GOODENESSgracious.com



The creator of this Super Easy Puddin' Cake recipe said it's her favorite cake because it is super easy and super versatile. You can't find many more easy cake recipes quite like this. Plus it's super moist and can be made in several flavor combos.

Ingredients

- 1 chocolate cake mix (like Devil's Food)
- 2 round cake pans
- 2 small packages of chocolate pudding mix
- 2 cups fresh raspberries

Instructions

1. Bake as directed on package of cake mix in two round cake pans (spray with non-stick spray).
2. Cut if uneven and flip out cake to cool on rack.
3. Prepare pudding mix and set aside. Wash raspberries.
4. Place one layer of cooled cake on platter and top generously with pudding.
5. Place a layer of raspberries on top then place second cake layer on top.
6. Cover top and sides with remaining pudding and decorate with remaining raspberries.

Author Note: You can use any cake flavor and pudding mix for combos of your choice. Think about how many different combos you can make with this recipe:

- Butter Pecan Cake, Butterscotch Pudding and Toasted Pecans

- Chocolate Cake, Cheesecake Pudding and Strawberries
- White Cake, Chocolate Pudding and White Chocolate Shavings
- Lemon Cake, Lemon Pudding, Whipped Cream
- Chocolate Cake, Chocolate Pudding, Toasted Pecans and Caramel Sauce

Fruity Recipes Using Cake Mix

Lemon Dream Cake

This fantastic Lemon Dream Cake reminds us how awesome easy cake recipes can be. Just some cake mix, yogurt and Cool Whip and you've got an amazing dessert!

Ingredients

- 1 package lemon cake mix (pudding in the mix is richer)
- 2 (8-ounce) containers lemon yogurt (blended type if possible)
- 1 (8-ounce) container of Cool Whip (thawed)

Instructions

1. Bake cake according to package instructions. You can bake it in any form you wish. Two 9" layers work well.
2. Let cake cool completely on wire rack. Fold yogurt into thawed Cool Whip.
3. Frost generously and use tines of fork to form wavy lines. Refrigerate if not serving right away.

Orange Blossom Cake



Orange lovers, unite! The perfect orange cake for your get-together uses orange marmalade, orange juice, and Betty Crocker's own SuperMoist yellow cake mix. It will truly be super moist, and super yummy, too!

Serves: 20

Cooking Time: 50 min

Ingredients

- 1 box Betty Crocker SuperMoist yellow cake mix
- 1 10-ounce jar orange marmalade
- 2 teaspoons grated orange peel
- Eggs, oil and water per cake mix box instructions
- $\frac{3}{4}$ cup powdered sugar
- 1 teaspoon grated orange peel
- 2 tablespoons orange juice

Instructions

For the Cake:

1. Preheat oven to 350 degrees F.
2. Grease Bundt pan and flour generously.
3. Prepare cake according to package directions, but reduce water to 1 cup and add marmalade and 2 teaspoons orange peel. Mix well.
4. Bake 45-50 minutes.
5. Cool 10 minutes in pan.

For the Glaze:

1. Mix sugar and 1 teaspoon of orange peel, adding orange juice a teaspoon at a time until pourable consistency.
2. Pour over cooled cake.

Lazy Man's Cherry Dump Cake

If you're looking for dessert recipes that are beyond easy, try this one for Lazy Man's Cherry Dump Cake! Made with yellow cake mix and cherry pie filling, this is one of those easy cake recipes that you could almost make in your sleep! So for a cake with big flavor but minimal effort, this delicious cherry dessert is a must-make.

Serves: 6

Ingredients

- 1 box white or yellow cake mix
- ¼ pound butter or margarine, at room temperature
- ½ cup chopped nuts (walnuts or pecans)
- 2 cans prepared cherry pie filling

Instructions

1. Preheat oven to 350 degrees F.
2. In a mixer blend the cake mix with the butter until it is fine and crumbly. Take out and save about 1 cup of the mixture.
3. Pour the remainder of the mixture into the bottom of a 9" x14" baking pan and bake for about 15 minutes, or until lightly brown.
4. Pour the cherry pie filling over the hot baked crust.
5. Mix the chopped nuts into the remaining cake mix mixture and sprinkle over the pie filling.
6. Return to the oven for about 30-40 minutes, or until the mix mixture is lightly browned.
7. Serve with a scoop of vanilla ice cream or whipped cream.

Lemonade Party Cake

When life gives you Betty Crocker's Supermoist Lemon Cake Mix, don't just think lemonade - think lemonade party cake! With its refreshing blend of tart and sweet, this easy cake will be the life of your party.

Serves: 20

Ingredients

- 1 package Betty Crocker SuperMoist Lemon Cake Mix
- 1 6-ounce can frozen lemonade concentrate, thawed
- $\frac{3}{4}$ cup powdered sugar
- 1 tub soft whipped fluffy white or fluffy lemon ready-to-spread frosting
- Yellow colored sugar (optional)

Instructions

1. Bake cake as directed on package for 13x9-inch pan.
2. Cool 15 minutes.
3. Mix lemonade concentrate and powdered sugar.
4. Poke long-tined fork into top of warm cake every $\frac{1}{2}$ inch, wiping fork occasionally to reduce sticking.
5. Drizzle lemonade mixture evenly over top of cake.
6. Cover and refrigerate about 2 hours or until chilled.
7. Spread frosting over top of cake.
8. Sprinkle with sugar.
9. Cover loosely and refrigerate any remaining cake.

Mandarin Orange Dream Cake

Dream cake recipes are always fantastic, especially if you're an orange and cream combo fan. But get a load of this Mandarin Orange Dream Cake for an even more decadent dessert.

Ingredients

- 1 package yellow cake mix
- 4 eggs
- 1 cup oil
- 1 small can mandarin oranges, undrained
- 1 large container Cool Whip
- 1 small can crushed pineapple, undrained
- 1 small package vanilla instant pudding (4 serving)
- ½ teaspoon orange extract

Instructions

1. Preheat oven to 325 degrees F.
2. Combine cake mix, eggs, oil, and mandarin oranges in bowl and mix with electric beaters til fluffy.
3. Pour into a 13x9 inch lightly greased pan and bake for 30 min or til done (a toothpick will come out clean).
4. Combine Cool Whip, pineapple, extract and pudding in bowl, beat with electric beaters about 3-4 minutes or until mixed and set.
5. Spread on cooled cake.

Tropical Cake Mix Cake Recipes

Easy Hawaiian Dump Cake

You can't find any cake recipes easier than this Easy Hawaiian Dump Cake. It's so delicious, no need to let anyone know it's made with a box mix, they'll never know! The combo of the pecans, coconut and pineapple gives this delicious cake a crunchy sweet taste. Love it!

Ingredients

- 21 ounces can fruit cocktail, drained
- 1 short can crushed pineapple
- 2 sticks margarine, melted
- 1 cup shredded coconut
- 1 cup chopped pecans
- 1 box yellow cake mix

Instructions

1. Preheat oven to 350 degrees F.
2. Spoon fruit evenly in bottom of a greased 13 x 9 pan.
3. Mix cake according to packaging, then pour over top of the fruit.
4. Pour margarine evenly over all. Sprinkle with coconut and pecans.
5. Bake for 1 hour or until toothpick comes out clean.

Classic Pineapple Upside Down Cake



You gotta love easy cake recipes, especially popular ones that everyone enjoys again and again. This recipe for Classic Pineapple Upside Down Cake is so simple and tastes amazing!

Serves: 12

Cooking Time: 48 min

Ingredients

- 1 package of Duncan Hines Pineapple Supreme Cake Mix
- ½ cup (1 stick) butter or margarine
- 1 cup firmly packed brown sugar
- 1 can (20-ounce) pineapple slices (juice reserved for cake mix)
- Red maraschino cherries, drained and halved

Instructions

1. Preheat oven to 350 degrees F.
2. Melt butter and pour into ungreased 13X9X2-inch pan. Sprinkle brown sugar evenly in pan.
3. Arrange pineapple slices on brown sugar and place maraschino cherry halves in center of pineapple slices.

4. Prepare cake mix as directed (note: save the juice from the canned pineapple slices and use it as part of the called for water).
5. Pour batter in pan over fruit and sugar.
6. Bake at 350 degrees F for 43-48 min or until toothpick inserted in center comes out clean.
7. Cool for 5 min in pan. Invert onto serving platter (be careful it can stick a little).

Better Than Sex Coconut Cake

You may have heard of the better than sex chocolate cake, well now cake recipes just got even more awesome. Are you a coconut fan? Try making this Better Than Sex Coconut Cake, it's to die for! It truly lives up to its name.

Ingredients

- 1 cake mix (yellow or white)
- 1 can sweetened condensed milk
- 1 can Coco Lopez Coconut Milk
- 2 cups flaked coconut (reserve 1/2 cup)
- ½ cup nuts
- 8 ounce tub Cool Whip or Whipped Cream

Instructions

1. Make and bake cake mix according to instructions on the box using a 13" x 9" pan.
2. While the cake is cooling, take a fork and poke holes in it.
3. In a non-stick pot mix the sweetened condensed milk and the Coco Lopez and heat until it begins to boil. Drizzle over the baked cake.
4. Scatter the 1 1/2 cups of flaked Coconut and nuts on the top of the cake.
5. When the cake has cooled completely, frost with the whipped topping and add on the 1/2 cup of remaining coconut.

Cookie Recipes With Cake Mix

Spiced Cake Mix Cookies

I love making cake mix cookies because they are so easy. Cake mix is a good base for crinkle cookies, blossom cookies and more. These Spiced Cake Mix Cookies are so soft and warm, you'll want to eat the whole batch!

Cooking Time: 12 min

Ingredients

- 1/2 cup peanut butter
- 1/2 cup oatmeal
- 2 eggs
- 1/3 cup milk
- 1/4 cup oil
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1 teaspoon allspice
- 1 box cake mix (any flavor)

Instructions

1. Preheat oven to 350 degrees F.
2. Combine peanut butter, eggs, milk and oil, stirring until consistency is smooth.
3. In a separate bowl, combine oatmeal, spiced and cake mix.
4. Gradually add dry ingredients to wet ingredients, stirring constantly until all ingredients are incorporated and evenly distributed.
5. Drop by teaspoonful onto ungreased cookie sheet.
6. Bake 10-12 minutes.

Too Easy Cake Mix Cookies

Cake mix recipes for cookies are a beautiful thing! Just when you thought baking cookies wasn't simple enough, with these Too Easy Cake Mix Cookies it just got even simpler. The chocolate chip taste with the white cake mix is the perfect combo.

Ingredients

- 1 (18-ounce) box white or yellow cake mix
- 1 egg
- 1/4 cup milk
- 1/4 cup melted butter, margarine or kanola oil
- 1/4 cup chocolate chips

Instructions

1. Preheat oven to 350 degrees F. In a bowl, stir cake mix, butter and milk until well combined. Break egg into mixing bowl and mix well. Add chocolate chips and mix in.
2. Bake for 12 - 15 minutes. You could also add chopped walnuts or just leave them plain..

Banana Fudge Cookies

Banana and Fudge, that's really all I needed to know when I saw this recipe. You'll have a blast making and eating these Banana Fudge Cookies. My friends voted this one of the best cookie recipes I've ever made.

Cooking Time: 8 min

Ingredients

- 18 ½ ounce package chocolate cake mix
- 1/3 cup bananas, mashed and ripe
- 1 egg
- 2 tablespoons water
- 6 ounces semisweet chocolate

Instructions

1. Preheat oven to 350 degrees F.
2. Combine cake mix, bananas, egg, and water in a bowl.
3. Beat with electric mixer at medium speed until smooth.
4. Stir in chocolate pieces.
5. Drop by rounded teaspoonful, about 2 inches apart, on greased baking sheets.
6. Bake at 350 degrees F for 8 minutes or until done.
7. Remove from baking sheets; cool on racks.

Pound Cake Cookies

When is a pound cake not a pound cake? When it's pound cake cookies! These cookies are so good, you won't be able to eat just one!

Yields: 48

Cooking Time: 8 min

Ingredients

- 1 16-ounce package Betty Crocker Golden Pound Cake Mix
- 1/3 cup margarine or butter, softened
- 1 teaspoon almond extract
- 1 egg
- 1/2 cup shortening
- 1/2 cup margarine
- 1 1/2 teaspoons vanilla extract
- 5 cups confectioner's sugar
- 3 tablespoons milk

Instructions

For the Cookies:

1. Heat oven to 375F degrees.
2. Mix half of the cake mix (dry), the margarine, almond extract and egg in large bowl until smooth.
3. Stir in remaining cake mix.
4. Divide dough in half.
5. Roll each half 1/8 inch thick on lightly floured board.
6. Cut into desired shapes, or roll into 1-inch balls.
7. Place cookie balls onto ungreased cookie sheets and flatten with the bottom of a glass.
8. Bake at 375F degrees until edges are light brown, 6 to 8 minutes.

9. Cool slightly before removing from cookie sheet.
10. Cool completely on wire racks.
11. Ice with Buttercream Icing and decorate if desired with sprinkles etc.

For the Icing:

1. Cream butter and shortening then add vanilla.
2. Add sugar a cup at a time, beating with a hand mixer on medium speed.
3. Add milk 1 tablespoon at a time and beat on high until fluffy.

Tip:

Add sprinkles to the icing and mix well. Ice cookies as usual.

Other Recipes Using Cake Mix

Cake Mix Cinnamon Rolls

You won't find any other cinnamon roll recipes quite like this one! These Cake Mix Cinnamon Rolls are fun to make and even more fun to eat. This will surely be the biggest hit at your next brunch or breakfast. It's just another awesome way to use cake mixes in a unique way!

Ingredients

- 1 package Duncan Hines moist deluxe yellow cake mix
- 5 cups all-purpose flour
- 2 (1/4-ounce) packages active dry yeast
- 2 1/2 cups hot water
- softened butter or margarine (as desired)
- cinnamon and sugar (as desired)
- 1/2 cup butter, melted
- 1/4 cup brown sugar, firmly packed
- 1/4 cup light corn syrup
- 1 cup chopped nuts

Instructions

1. Grease two 13 x 9 x 2 inch pans.
2. Combine cake mix, flour and yeast in large bowl. Stir until well blended. Stir in hot water. Cover and let rise in warm place for 1 hour or until doubled.
3. Divide dough in half. Roll half the dough into large rectangle on floured surface. Spread with generous amount of softened butter, sprinkle with cinnamon and sugar. Roll up jelly-roll fashion and cut into 12 slices.
4. Place rolls in one pan. Repeat with remaining dough. Cover and let rise for 30 to 40 minutes, or until doubled.
5. Preheat oven to 375 degrees F.
6. Combine melted butter, brown sugar, corn syrup & nuts in liquid measuring cup. Pour over rolls.
7. Bake at 375 for 25 minutes or until light golden brown. Serve warm or cool completely.
8. For a special touch, place 1 cup powdered sugar in a small bowl. Add 1 to 2 tablespoon water, stirring until smooth and desired consistency. Drizzle over baked rolls.

Simple Goopy Butter Cake

Cake mix recipes are a great way to make a delicious cake with a lot less work than making one from scratch. This simple goopy butter cake is no exception. With 5 simple ingredients, you can bake a yummy dessert, and prep time is practically nil!

Serves: 12

Cooking Time: 45 min

Ingredients

- 1 box yellow cake mix
- 4 eggs
- 1 cup butter
- 2 cups confectioners' sugar
- 8 ounces cream cheese

Instructions

1. Leave the cream cheese out so it will reach room temperature.
2. Preheat the oven to 350 degrees F.
3. Butter one 9x13-inch cake pan.
4. Melt the butter slightly. Mix it with 2 of the eggs and the cake mix.
5. Pour batter into the prepared pan.
6. Mix the remaining 2 eggs with the cream cheese and the confectioner's sugar.
7. Pour this mixture evenly over the first mixture. Do not stir.
8. Bake at 350 degrees F for 45 minutes. Be careful not to burn.

Crunchy Cookie Cupcakes

No cupcake recipe is complete without cookies in it! Make these crunchy little cakes for parties or birthdays! This is one of the best cupcake recipes around because it's such a fun and unexpected idea for dessert!

Serves: 24

Cooking Time: 10 min

Ingredients

- 1 box white cake mix
- 3 eggs
- 1/3 cup vegetable oil
- 10 chocolate or vanilla cream-filled, sandwich-style cookies
- 2 ounces chopped unsweetened chocolate
- 2 tablespoons butter
- 1 cup sifted icing sugar
- 1/4 cup milk

Instructions

1. Preheat oven to 350 degrees F.
2. Prepare cake mix with eggs and oil according to package directions. Stir in cookies.
3. In a 350 degrees F oven, bake according to package directions. Stir in cookies. Bake according to directions for cupcakes (start checking the cupcakes about 10 minutes before the time indicated on package).
4. Meanwhile, prepare icing (see instructions below).
5. Spread icing over tops of cooled cupcakes.

To make the icing:

1. Melt chocolate and butter together.
2. When chocolate mixture is cooled, gradually beat in icing sugar and milk.

Quick Red Velvet Cake

If you love classic red velvet cake but don't have the time to prepare one completely from scratch, check out this awesome shortcut recipe! With its deep red color and amazing taste, this luscious red velvet cake is always a crowd pleaser!

Ingredients

- 1 box yellow cake mix (the size that will make 2 layers)
- 1/2 cup oil
- 1 cup low-fat buttermilk
- 2 tablespoons unsweetened cocoa powder
- 5 eggs
- 2 ounces red food coloring

Instructions

1. Lightly grease a 9x13-inch pan (cooking spray is fine).
2. Make and bake the cake according to package directions, substituting the oil, buttermilk, cocoa, eggs and food coloring listed above for the package ingredients.
3. Cool cake completely.
4. Frost with cream cheese icing (recipe below).

To prepare the cream cheese icing:

- 1 package (8 ounces) softened cream cheese
- 1/2 box (1/2 lb) plus 2 tablespoons powdered sugar (add a little at a time)
- 1 teaspoon vanilla
- 1/4 cup softened butter

Cream all ingredients together and spread on top of cake.

My Buttery Oreo Cookie Cake

When you combine the buttery goodness of cake mix with the deliciousness of Oreo cookies and chocolate chips, you get one of the most scrumptious Oreo cookie cake recipes there is. Pour yourself a tall glass of milk and enjoy a big piece! It's great with fresh strawberries on the side!

Ingredients

- 24 Oreo cookies, crumbled
- 1/3 cup semisweet chocolate chips
- 1/3 cup all-purpose flour
- 1/4 cup margarine
- 1 18.25-ounce package butter cake mix
- 1 cup confectioners' sugar
- 3 tablespoons milk

Instructions

1. Preheat oven to 350 degrees F.
2. Spray a 9x13-inch pan with cooking spray.
3. In a large bowl, combine cookies, chocolate chips, flour and margarine; set aside.
4. Mix cake according to directions on package.
5. Pour half of cake batter in pan.
6. Sprinkle approximately 2 cups of the cookie mixture on top.
7. Pour rest of cake batter over layer of cookies.
8. Sprinkle remainder of cookie mixture on top.
9. Bake for 40 to 45 minutes, or until toothpick inserted into center of cake comes out clean.

To prepare the glaze:

1. In a small bowl, mix the confectioners' sugar with the milk.
2. Drizzle glaze over warm cake.

Down-South Amalgamation Cake

This is a classic among old-fashioned cake recipes. The Down-South Amalgamation Cake is a southern dessert tradition that stands the test of time. Coconut, raisins, pecans, walnuts: this cake has everything but the kitchen sink!

Ingredients

- 1 (18.25-ounce) box white cake mix
- 8 egg yolks
- 2 tablespoons all-purpose flour
- 2 cups white sugar
- 1 cup butter or margarine
- 2 cups walnuts, chopped
- 2 cups pecans, chopped
- 1 (16-ounce) box raisins
- 1 (14-ounce) package flaked coconut
- 1 cup white sugar
- 1/2 cup hot water
- 2 egg whites

Instructions

1. Bake white cake mix, following package directions, in two layers (either 8 or 9 inch).
2. In a double boiler, combine egg yolks, flour, 2 cups sugar, and butter. Cook, stirring, until thick. Add walnuts, pecans, raisins, and coconut. Mix well.
3. Spread filling between layers, on sides and top of cooled cake.
4. Combine sugar and water in a saucepan; stir until well blended. Boil slowly without stirring until mixture will spin a long thread when a little is dropped from a spoon (hold spoon high above saucepan), or until it reaches 238-242 degrees F.
5. In a large bowl, beat egg whites with a mixer until they are stiff, but still moist. Pour hot syrup slowly over egg whites while beating. Continue until mixture is very fluffy and will hold its shape. Spread over cake.

Wicked Good Brownies



If you love chocolate, then this variation on Betty Crocker brownies is for you. With five different kinds of chocolate, you can see why my family thinks they're wicked good! You'll need a tall, cold glass of milk to go with them. Enjoy!

Serves: 20

Cooking Time: 1 hour

Ingredients

- 1 ounce semi-sweet chocolate, melted
- 1 ounce unsweetened chocolate, melted
- 1 ounce bittersweet chocolate, melted
- 1/4 cup water
- 1 teaspoon instant coffee, dissolved
- 1/4 cup margarine or butter, melted
- 1/3 cup vegetable oil
- 1 egg
- 3 teaspoons pure vanilla extract
- 2 tablespoons Hershey's chocolate syrup
- 1 box Betty Crocker Original Supreme Brownie Mix
- 1 packet Betty Crocker Brownie Mix Hershey's syrup (included in mix box)
- 2 cups chopped walnuts

Instructions

1. Preheat oven to 350F degrees.
2. Generously butter bottom only of a 9"x13" or 9"x9" baking pan.

3. Combine melted chocolates, water, coffee, margarine, oil, egg, vanilla, 2 tablespoons Hershey's syrup, and Hershey's syrup packet from brownie mix; mix well.
4. Add brownie mix and stir by hand just until batter is barely moist.
5. Add nuts and mix by hand.
6. Pour batter into pan and bake at 350F degrees until toothpick comes out clean:
 - 9"x13" pan - bake for 36-45 minutes
 - 9"x9" pan - bake for 46-60 minutes.

Notes:

Brownie batter should be given a very light touch; no heavy duty mixing here.

Make sure not to overbake.

24 Effortless Recipes With Cake Mix

Free eCookbook from www.RecipeLion.com

Included in this eCookbook

24 easy recipes using cake mix, including:

- Chocolate Cake Recipes with Cake Mix
 - Fruity Recipes Using Cake Mix
 - Tropical Cake Mix Cake Recipes
 - Cookie Recipes with Cake Mix

and more!