

**Banana Bread**

1 banana cake mix	2 medium bananas, mashed
1 small box banana instant pudding	3 eggs
¼ cup oil	¼ cup applesauce
¾ tsp. ground cinnamon	½ cup water
Nuts (optional)	

1. Preheat oven to 350 degrees.
2. Blend all ingredients together until smooth. Fill greased bread pans ¾ full.
3. Bake about 30 minutes or until a toothpick inserted into top of bread comes out clean.

**Blueberry Applesauce Muffins**

(101 More Things To Do With A Cake Mix)

1 white cake mix	1 small box cheesecake or vanilla instant pudding
¾ cup water	3 eggs, beaten
½ cup applesauce	1 can (15 oz) blueberries, rinsed and drained

Preheat oven to 350 degrees. Lightly grease cups of muffin pan and set aside. Mix cake mix, pudding mix, water, eggs, and applesauce together until smooth. Stir in blueberries. Fill muffin cups ¾ full. Bake 19-25 minutes or until light golden brown on top. Makes 24 muffins.

**Pumpkin Muffins**

1 box spice mix  
1 can pumpkin or 1 can applesauce  
Mix. Spoon into greased muffin tin. Bake according to box directions.

**Fruit Cocktail Pudding Cake**

1 box yellow cake mix	1 box lemon instant pudding
¼ c. oil	4 eggs
1 can fruit cocktail with juice	1 c. coconut

1. Beat with electric mixer or by hand 2-3 minutes. Pour into a 9x13 inch pan. Sprinkle ½ cup brown sugar and ½ cup nuts on batter. Bake at 350 degrees for 45 minutes.

**My Doctored Yellow Cake Mix Cake**

1 box yellow cake mix (DO NOT USE CAKE MIX THAT HAS PUDDING IN IT.)  
 1 (15-16 oz.) can fruit cocktail packed in fruit juice

1. Put cake mix into mixing bowl, ADD EGGS ONLY. (Do NOT add water or oil).
2. Add can of fruit cocktail with liquid. Beat with electric mixer, following the directions on cake mix package. If the fruit cocktail pieces are still large, beat a little longer to make them smaller.
3. Pour into a greased bundt pan and bake according to package directions until cake is done. Cool and remove from pan. No frosting is needed, very moist.

**Toasted Coconut Pudding Cake**

1 box buttered yellow cake mix	1 box toasted coconut instant pudding
4 eggs, one at a time	½ c. oil
1 ¼ c. water	

1. Cook in oblong pan at 350 degrees.
2. Coconut Glaze
 

1 ½ c sugar	½ c. water
1 Tb white syrup	1 lump butter
1 tsp vanilla	1 pkg frozen coconut

 Cook until it bubbles; add coconut. Cool and pour over cake.

**Hawaiian Cake**

1 Yellow cake mix	1 Vanilla Pudding
1 11oz can Mandarin Orange	4 Eggs
1 cup Crushed Pineapple	

Preheat oven to 350 degrees. Beat all ingredients together for four minutes. Pour in greased 9x13 inch cake pan. Bake for 25-35 minutes or until toothpick comes out clean.

**Frosting**

1 Vanilla Pudding mix  
 1 cup Crushed Pineapple  
 1 carton Cool Whip

Spread frosting on top. Keep in refrigerator until ready to serve.

**Poppyseed Pudding Cake**

1 yellow butter cake mix	1 pkg instant vanilla pudding
4 eggs	½ c. oil
1 c. water	¼ - ½ c. poppy seeds

1. Mix all ingredients for 10 minutes. Place in a greased and floured tube pan.
2. Bake at 375 degrees for 45-50 minutes.

**Crumb Cake By Sue**

1. Make Crumb mixture

Crumbs

1 lb butter of margarine	2 tsps. Vanilla
4 cups flour	2 tsps. Cinnamon
1 cup white sugar	

In a large pot on the stove, melt the butter and add the vanilla and then mix in the remainder of the ingredients. Spread out with a large spoon and / or a spatula on a cookie sheet to dry out a little.

2. Make Cake Mix

1 box of yellow cake mix - Make according to recipe on the box.

Put the cake in a pan 11.5 x 17 inches.

3. Bake cake half way

Bake the cake half way through the baking time (according to the pkg directions – this will be about 15-20 minutes).

4. Top with crumbs

Take the crumb mixture and, using a spatula, lift it off the cookie sheet in chunks and, using your hands, crumble it up into big crumbs and put the crumbs on the cake (this will be a little messy).

5. Bake rest of the way

Continue baking until the end of the baking time. Remove the cake from the oven and cool on a rack.

6. Sprinkle with Powdered Sugar

Wait until the cake is completely cooled and dust generously with powdered sugar. Lots of powdered sugar!

**Watermelon Cake**

1 box white cake mix	2 pkgs Kool-Aid type drink mix – red
White frosting	1 cup sugar
Green food coloring	1/3 cup raisins
Flour	Box ingredients

1. Preheat oven to 350 F. Grease and flour ovensafe mixing bowl. Be sure that your bowl is completely oven safe. It must say it right on the bowl to be assured of being oven safe most glass bowls are not oven safe.
2. Put cake mix in another bowl with 2 pkgs of Kool-aid type drink mix and 1 cup of sugar, stir to combine. Add rest of ingredients listed on cake mix package and mix as directed.
3. Roll raisins in flour and add to finished cake mix (just raisins not extra flour). Pour into oven safe bowl. Bake 50-55 minutes. Checking every 5 minutes after 40 minutes. Check for doneness with knife inserted in center of cake. When it comes out clean the cake is done. Remove from oven. Let stand 10-15 minutes before inverting onto cake plate to remove cake. Let cool completely.
4. Stir green food coloring into frosting a few drops at a time to make a nice light green. Frost cake; bring spatula from the bottom to the center (the unevenness of the frosting will resemble where the vine was attached to the watermelon). Squeeze a few drops of food coloring onto a small dish. Dip tip of your frosting spatula into the color and onto the cake in a radial pattern. Do this around the whole cake. Don't worry if streaks are too dark; when you do the next step they will lighten up and besides, the streakier the better for a watermelon cake. Starting at sides of cake run spatula (long ways- most of the blade touching) all the way up the cake and almost to the center and then stop. Repeat this all the way around the cake.

**Chocolate Pudding Snack Cake**

(Cooks.com)

1 lg box cook/serve chocolate pudding mix	3 c. milk
16 oz. pkg. chocolate chips	¾ c. chopped nuts
1 Devil's food cake mix	Cool Whip topping

1. Add pudding and milk together and cook as per box instructions.
2. Add dry cake mix to warm pudding. Place in greased/ floured 9x13 cake pan.
3. Sprinkle chocolate chips and nuts over top. Bake at 350 degrees for 30 minutes.
4. Serve with Cool Whip.

**Warm Winter Lemon Cake**

(Kraft.com)

1 Yellow Cake Mix	2 small packages Lemon Instant Pudding
2 cups Cold Milk	1/3 cup granulated sugar
1 ¼ cups water	2 Tbsp. Powdered Sugar

1. Preheat oven to 350 degrees. Prepare cake batter as directed on package. Pour into greased 13x9 inch cake pan; set aside.
2. Pour milk and water into large bowl. Add dry pudding mixes and granulated sugar. Beat with wire whisk 2 minutes or until well blended. Pour over batter. Place baking dish on baking sheet to catch any sauce that might bubble over sides of dish as dessert bakes.
3. Bake 55 min. to 1 hour or until toothpick inserted in center comes out clean. Cool 20 minute. (Sauce will thicken slightly as it cools.) Sprinkle with powdered sugar. Spoon into serving dishes to serve warm. Store leftover dessert in refrigerator.

Variations:

Chocolate cake with chocolate pudding

Strawberry cake with cheesecake pudding

White cake with any pudding

**Pie Filling Fruit Cakes**

(101 More Things To Do With A Cake Mix)

1 white cake mix	Options:	* Cherry	* Apple
3 eggs		* Raspberry	* Lemon
1 Can (21 oz) pie filling		* Blueberry	

Preheat oven to 350 degrees. Mix cake mix & eggs together, stir in pie filling. Pour batter into a greased tube or Bundt cake pan. Bake 40-50 minutes or until an inserted toothpick comes out clean. Invert hot cake onto a platter. Serve individual pieces with a scoop of whipped topping or ice cream.

**90 Second Cake**

In a small microwaveable bowl, measure 1/2 cup cake mix & 1/3 cup water. Mix until smooth. Microwave 90 seconds! Cool. Serve frosted or with ice cream.

**Blueberry Yogurt Cake**

(About.com)

3 large eggs	8 oz. plain, vanilla, or blueberry yogurt
¼ c. frozen orange juice concentrate, thawed	1/3 c. oil
¼ c. granulated sugar if using unsweetend yogurt	1 white cake mix with pudding in the mix
16 oz. frozen blueberries	

1. Grease and flour a 10 or 12-cup Bundt cake pan or a tube cake pan. Heat the oven to 325 for a dark –colored Bundt cake pan or nonstick pan, or 350 for a light-colored pan.
2. In a mixing bowl with electric mixer, beat together eggs, yogurt, orange juice concentrate, sugar, and oil until smooth. Slowly beat in the cake mix. Continue beating on high for 2 minutes. Batter will be somewhat lumpy. Spoon into prepared cake pan.
3. Bake 50 to 60 minutes, depending on pan size and color, or until browned and a toothpick or cake tester inserted into the cake comes out clean.

**Creamsicle Cake**

(About.com)

1 (18 oz.) pkg yellow cake mix	3 eggs
1 cup orange juice	¼ c. oil
2 (3 oz) pkgs orange flavored gelatin	¾ cup boiling water
1 cup cold water	1 (3 oz.) pkg instant vanilla pudding
1 cup whole milk	1 tsp. vanilla
1 cup heavy whipping cream	3 Tbs. powdered sugar

1. Preheat oven to 350 degrees F. Prepare cake mix as directed on package, using eggs, orange juice, and oil. Spray 13x9” pan with baking spray and add cake batter. Bake at 350 degrees F for 30-40 minutes until cake springs back when touched and starts to pull away from sides of pan.
2. Cool cake completely on wire rack.
3. Using a wooden chopstick, poke small holes all over the cake, going right to bottom of pan.
4. In a small bowl, place 1 box orange gelatin. Pour boiling water over gelatin and stir until gelatin is completely dissolved. Add 1 cup cold water and mix well. Slowly pour this mixture over the cake, making sure that the mixture gets into all the holes. Cover and chill for 2-4 hours.
5. In medium bowl, combine 1 box orange gelatin, the pudding mix, milk, and vanilla and beat well. In small bowl, combine heavy cream and the powdered sugar and beat until stiff peaks form. Fold the cream mixture into the gelatin mixture and spread over cake. Cover and refrigerate for 4-8 hours before serving. Serves 12.

**Basic Cake Mix Cookies**

(101 Things To Do With A Cake Mix)

1 Cake Mix  
2 eggs  
1/3 cup oil

Preheat oven to 350 degrees. Mix together cake mix eggs, and oil until mix is dissolved. Drop balls of dough onto greased baking sheet. Bake 9-12 minutes, until golden brown. Remove from pan and cool.

**Variations:**

**Andes Mint Cookies**

Chocolate, White or Yellow Cake Mix  
30-36 Andes Mints  
(Press unwrapped Andes Mint in the center of each ball.)

**Butterfinger Cookies**

Yellow or Chocolate Cake Mix  
1 Large crushed Butterfinger Candy Bar

**Butterscotch Chip Cookies**

White, Yellow, or Chocolate Cake Mix  
1 cup Butterscotch Chips

**Easy M&M Cookies**

1 White Cake Mix  
1 ¼ cup Plain M&M's

**Macadamia Nut Cookies**

White or Yellow Cake Mix  
1 cup white chocolate chips or chunks  
½ cup chopped Macadamia Nuts

**Peanut Butter-Kiss Cookies**

Yellow Cake Mix  
¾ cup Peanut Butter  
1 package Hershey Kisses  
(Press unwrapped chocolate kiss in the center of each ball.)

**Quick Peanut Butter Cookies**

Yellow Cake Mix  
¾ cup Crunchy Peanut Butter  
(Roll cookie balls in sugar.)

**Reese's Peanut Butter Cup Cookies**

Chocolate or Yellow Cake Mix  
1 Small Bag Reese's Peanut Butter Cups  
(Place unwrapped Peanut Butter Cup in the center of each ball.)

**White Chocolate Lemon Cookies**

Lemon Cake Mix  
1 cup White Chocolate Chips

**Basic Cake Mix Bars**

(101 Things To Do With A Cake Mix)

1 Cake Mix  
2 eggs  
1/3 cup oil or melted butter

Preheat oven to 350 degrees. With a spoon, mix cake mix, eggs, and oil or melted butter together. Stir in additions. Spread dough evenly into a lightly greased 9-13-inch pan. Bake 13-20 minutes or until light golden brown around edges. Cut into bars and serve warm or at room temperatures.

**Variations:****Butterscotch Chip Bars**

Yellow or Chocolate Cake Mix  
¾ cup Butterscotch Chips

**Chewy Chocolate Chip Bars**

White or Yellow Cake Mix  
¾ cup Chocolate Chips

**Fall Harvest Bars**

Yellow or White Cake Mix  
½ Skor Toffee bits or crushed Butterfinger bars  
½ cup Chocolate Chips

**Lemon Squares**

Lemon Cake Mix  
(Sprinkle with powdered sugar.)

**Mint Chip Bars**

White, Yellow, or Chocolate Cake Mix  
1 cup Mint Chips

**Peanut Butter Chocolate Chip Bars**

Chocolate or Yellow Cake Mix  
½ cup chunky peanut butter  
1 cup Chocolate Chips

**Peanut Butter M&M Bars**

½ cup crunchy Peanut Butter  
1-1 ½ cups M&M's

**Reese's Pieces Bars**

Yellow or Chocolate Cake Mix  
1 ½ cups Reese's Pieces

**White Chocolate Fudge Bars**

Chocolate Fudge Cake Mix  
¾ cup White Chocolate Chips  
(Can be topped with favorite frosting.)

**Lemon Crumb Bars**  
(Eagle Brand “Holiday Magic In Minutes”)

Bake time: 35 minutes

Makes 36 to 48 bars

1 (18 ¼ oz.) package lemon or yellow cake mix  
½ cup (1 stick) butter or margarine, softened  
1 egg plus 3 egg yolks  
2 cups (1/4 lb.) finely crushed saltine crackers  
1 (14 oz.) can Eagle Brand Sweetened Condensed Milk  
½ cup lemon juice from concentrate

1. Preheat oven to 350 F. Grease 15x10x1-inch baking pan. In large bowl, combine cake mix, butter and 1 egg; mix well (mixture will be crumbly). Stir in cracker crumbs. Reserve 2 cups crumb mixture. Press remaining crumb mixture firmly on bottom of prepared pan. Bake 15 minutes.
2. Meanwhile, in medium bowl, combine egg yolks, Eagle Brand and Lemon Juice; mix well. Spread evenly over baked crust.
3. Top with reserved crumb mixture. Bake 20 minutes or until firm. Cool. Cut into bars. Store covered in refrigerator.

**Can't Leave Alone Bars**  
(Woman's Day, July '04)

Bake time: 20-25 minutes

Makes 48 bars

1 box white cake mix	2 large eggs
1/3 cup oil	1 can sweetened condensed milk
1 cup semi-sweet chocolate chips	½ stick butter, cut small

1. Heat oven to 350. Grease a 13x9x2 inch baking pan.
2. Beat cake mix, eggs and oil in a large bowl with mixer until blended. Pres 2/3 in pan.
3. Microwave condensed milk, chocolate and butter in a bowl on high for 1 minute. Stir until smooth. Pour mixture over crust. Top with teaspoonfuls of reserved cake mixture.
4. Bake 20-25 minutes until lightly browned. Cool; cut into bars.

### Cherry Dream Bars

1. Mix until flakey:
  - 1 white cake mix (moist) Don't add water
  - 1 cup oatmeal
  - 6 Tbs. butter
2. Take 1 cup of mixture and set it aside.
3. To the remaining mixture add 1 egg. Mix and press into 9x13 pan.
4. Put 1 can cherry pie filling on dough.
5. Take remaining cup of mixture and add:
  - ¼ c. oatmeal                      2 Tbs. butter
  - ¼ c. brown sugar                nuts
6. Mix and sprinkle over cherries. Bake in 350 degree oven for 40 minutes.

### Trifle

- 1 box white cake mix, mix according to directions. Cool completely.  
1 box instant vanilla pudding mixed with cold milk.  
1 bowl Cool Whip  
1 box Danish Dessert (pudding consistency).  
2 cups fresh or frozen fruit.
1. Bake cake according to directions. Cool completely.
  2. Mix pudding with cold milk. After it has set a little, add ¾ bowl of Cool Whip.
  3. Cook Danish Dessert using pudding directions on box. Cool and add fruit, reserving enough to garnish.
  4. Cut cake into 1 inch cubes. Use a spatula to scoop cubes into bottom of trifle dish – or glass bowl so layers will be seen. Scrape just above crust so cake is as white as possible.
  5. Spoon Danish Dessert one scoop at a time over cake, focus around edge of bowl, than fill in the middle. Using ½ of mixture.
  6. Spoon vanilla pudding mixture, using the same technique, using ½ of mixture.
  7. Repeat layers: Cake, Danish Dessert, pudding.
  8. Top with Cool Whip and Garnish with Fruit.

**Fruit Pizza**

(101 Things To Do With A Cake Mix)

1 White Cake Mix

1 Egg

½ cup butter or margarine, melted

½ cup flour

¼ cup powdered sugar

8 ozs cream cheese softened

8 oz whipped topping

Sliced strawberries, bananas, kiwi, pineapple, apple, blueberries, peaches, or grapes

Preheat oven to 350 degrees. With a spoon, mix cake mix, egg, and butter together. Mix in flour. Spread dough thinly to cover a lightly greased jelly roll pan or cookie sheet. Bake 10-14 minutes or until light golden brown around edges. Allow to cool completely.

Mix powdered sugar, cream cheese and whipped topping together. Spread over cookie layer. Top with sliced fruit of choice. Store in refrigerator.

**Rocky Road Pizza**

(101 Things To Do With A Cake Mix)

1 chocolate cake mix

1 egg

½ cup butter or margarine, melted

2 cups miniature marshmallows

1 ½ cups milk chocolate chips

¾ cup chopped nuts

½ cup carmel ice cream topping

Preheat oven to 350 degrees. With a spoon, mix cake mix, egg, and butter together. Spread dough thinly to cover a lightly greased jelly roll pan or cookie sheet. Bake 10 minutes. Top hot crust evenly with marshmallows, chocolate chips, and nuts. Drizzle carmel topping over pizza. Return to oven for an additional 3-5 minutes to puff marshmallows and slightly melt chocolate. Cool 10 minutes before serving.

**Homemade Cake Mix** (About.com)

Prep Time: 15 minutes

- 7 ½ cups sifted flour
- 1 Tbs. salt
- 4 ½ cups sugar
- 4 Tbs. double acting baking powder
- ¾ cup cold butter

Preparation:

In very large bowl, combine flour, salt, sugar and baking powder and mix well to blend. Cut the butter into small pieces and place on food processor bowl along with 2 cups of the flour mixture. Cover and process until mixture is very fine. Add to remaining ingredients and stir well with wire whisk to blend.

Divide the cake mix into three equal portions (about 4 cups each) by lightly scooping the mix into measuring cups and leveling off with the back of a knife. Place each portion into a quart glass jar or heavy duty zip lock plastic bags. Cover tightly and store in the refrigerator for up to a month, or in the freezer for up to 3 months. Each portion of cake mix will make two 8" cakes or one 13x9" cake.

Recipes:

**Yellow Cake**

4 cups cake mix	2 tsp. vanilla
¼ c butter, softened	3 eggs
1 cup milk	

Preheat oven to 350 degrees. Grease and flour 2-8" round cake pans and set aside. Pour one portion of the cake mix into a large bowl. Make a well in center of mix and add vanilla, butter, eggs, and milk. Beat mixture 1 minute with electric mixer at low speed until blended. Scrape sides and bottom of bowl and beat 2 minutes longer at medium speed until batter is smooth.

Pour into prepared pans and bake at 350 degrees for 30-40 minutes, or until cake springs back when pressed lightly in center and begins to pull away from edges of pan.

**White Cake**

Use 4 medium egg whites in place of 3 whole eggs. Do not beat whites separately, just add them to the mix along with the milk and vanilla.

**Spice Cake**

Add to the dry ingredients:

1 tsp. ground cinnamon  
 ½ tsp allspice  
 ¼ tsp cloves

**Chocolate Cake**

Add to the batter after initial blending:

2 Tbs milk	3 squares unsweetened chocolate, melted
3 Tbs cocoa powder	

## Easy Add-Ins

- **Rootbeer Cake** – Follow directions on the box of 1 Butter Yellow Cake Mix with pudding in the mix. Add 1 1/4c. rootbeer instead of water, 1/2 c. butter softened (in place of oil) and 3 eggs. Optional: 2 tsp. rootbeer extract. Frost with your favorite icing.
- **Pudding Cake** - Bake white cake, let cool completely. Top with mixed pudding and top that with Cool Whip.
- **Apple Cake** - Pour pie filling on bottom of pan. Mix spice cake and pour on top. Sprinkle with cinnamon sugar or French apple pie crumb topping.

## **Re-Mix Your Cake Mix**

1. For fluffier cake, add 1 Tbs. of meringue powder.
2. Instead of water called for on the box use other liquids for added flavor. Some examples:
  - Milk instead of the water called for on the cake mix box. It makes a denser cake & adds nutritional value.
  - Use lemon-lime soda to enhance the citrus flavor in a lemon cake.
  - Chocolate milk or flavored soda works great with a chocolate cake mix.
  - Exchange some of the liquid with chocolate syrup.
3. Instead of vegetable oil use melted and cooled real butter for a richer cake.
4. Enhance the cake flavor with extracts. Adding a teaspoon of vanilla or other coordinating flavored extracts to the cake mix won't make your cake batter overly wet. If more extract is desired, exchange it for some of the other liquid used in the mix.
5. If changing from a scratch pound cake recipe to one using a cake mix, be sure to add 1-3/4 oz. package of instant pudding (in a coordinating flavor). Up the eggs necessary to 4. Also be sure to include a total of 1 cup of liquid and 1/2 cup of oil or melted butter.
6. If adding cut fruit, chocolate chips or nuts to a cake be sure to adjust cooking times accordingly.
7. Add 2 Tb Mayonnaise for a more homemade flavor.
8. Use homemade frosting instead of store-bought.