



A New York Times Bestseller

101 THINGS® TO DO WITH A CAKE MIX

From Christmas-Rainbow Poke Cake to Snickers Surprise Cookies, *101 THINGS® TO DO WITH A CAKE MIX* will make you the talk of the neighborhood get-together!

RECIPES INCLUDE:

- #15 Heavenly Brownies
- #17 Pumpkin Pie Bars
- #35 Banana Split Cake
- #73 Caramel-Pecan Chocolate Cake
- #92 Easy Ice Cream Sandwiches
- ... and 96 more!

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101 THINGS® TO DO WITH A CAKE MIX

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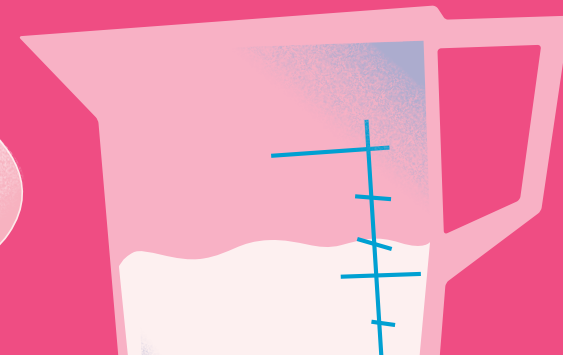
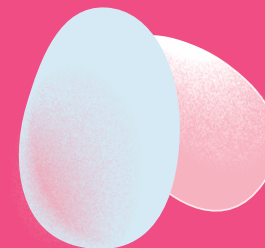
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101 THINGS® TO DO WITH A CAKE MIX



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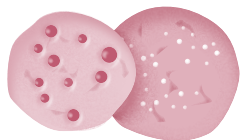
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#3

Peanut Butter– Chocolate Chip Bars

MAKES 18–20 SERVINGS

1 chocolate chip or yellow cake mix
2 eggs
1/3 cup vegetable oil
1/2 cup chunky peanut butter
1 cup chocolate chips

Preheat oven to 350 degrees.

Mix together cake mix, eggs, and oil. Mix in peanut butter. Stir in chocolate chips. Pat the mixture into a 9 x 13-inch pan.

Bake 14–17 minutes, or until golden brown.

Using chunky peanut butter will make your friends and family think you spent all day chopping nuts.

#4

Cheesecake Bars (Grandma Dircks' Specialty)

MAKES 18–20 SERVINGS

Bottom Layer:

1 yellow cake mix
1 egg, beaten
1 stick margarine, melted and cooled

Top Layer:

1 pound powdered sugar
2 eggs, beaten
8 ounces cream cheese
1 teaspoon vanilla

Preheat oven to 350 degrees.

Add cake mix and beaten egg to melted margarine. Spread mixture into bottom of a greased and floured 9 x 13-inch pan.

In a separate bowl, mix together powdered sugar, eggs, softened cream cheese, and vanilla until smooth. Spread mixture over bottom layer.

Bake 30–35 minutes.

#30

Easy M&M Cookies

MAKES 32–36 COOKIES

1 white cake mix
2 eggs
1/3 cup vegetable oil
1 1/4 cup plain M&Ms

Preheat oven to 350 degrees.

Mix together cake mix, eggs, and oil in a large bowl until mix is dissolved. Mix M&Ms into dough.

Drop balls of dough onto a greased baking sheet.

Bake 9–12 minutes, until golden brown. Remove from pan and cool.

#31

Choco Sandwich Cookies

MAKES 16–18 COOKIES

1 chocolate cake mix
2 cups whipped topping
2 eggs
1 can (16 ounces) vanilla frosting
powdered sugar

Mix together cake mix, whipped topping, and eggs. Chill in refrigerator for two hours.

Preheat oven to 350 degrees.

Roll cookie dough into small balls, and then roll balls in powdered sugar. Space dough balls evenly on a lightly greased cookie sheet.

Bake 7–10 minutes. Cool. Spread vanilla frosting between two cookies and serve.

#40

Mandarin Orange Cake

MAKES 10–12 SERVINGS

Cake:

1 butter-recipe yellow cake mix
1/3 cup vegetable oil
3 tablespoons water
3 large eggs
1 small can mandarin orange slices with juice

Filling:

12 ounces whipped topping
1 large box vanilla instant pudding
1 can crushed pineapple in juice

Preheat oven to 350 degrees.

Mix together cake mix, oil, water, eggs, and oranges with juice. Place batter into three greased and floured round pans.

Bake 23–25 minutes, or until cake springs back when touched.

Mix filling ingredients together by hand and spread between layers and on top and sides of the cake. Keep refrigerated.

#41

Punch Bowl Cake

MAKES 15–18 SERVINGS

1 yellow cake mix
2 small boxes vanilla instant pudding
1 can crushed pineapple, drained
1 can (21 ounces) cherry pie filling
12 ounces whipped topping
1/2 cup chopped nuts

Prepare cake and pudding according to package directions.

Crumble half of cake into bottom of punch bowl. Pour half the pudding over cake. Crumble the other half of cake into the bowl and pour rest of pudding over that layer. Add pineapple, then cherry pie filling, then topping.

Sprinkle nuts on top. Serve immediately. Refrigerate any leftovers.

#79

Pistachio Pound Cake

MAKES 16 SERVINGS

- 1 white cake mix
- 1 small box pistachio instant pudding
- 1/2 cup orange juice
- 1/2 cup oil
- 1/2 cup water
- 3 large eggs
- 4 drops green food coloring (optional)
- 1/2 cup chocolate syrup

Preheat oven to 350 degrees.

In a large bowl, mix together cake mix, pudding mix, orange juice, oil, and water. Add eggs one at a time, mixing well after each. Add food coloring, if desired.

Set aside 1½ cups of batter. Pour rest of batter into bundt pan. Mix chocolate syrup into reserved batter. Pour over top of cake in pan.

Bake 50 minutes, or until a toothpick inserted into cake comes out clean.

#80

Incredible Bundt Cake

MAKES 16 SERVINGS

- 1 butter-recipe yellow cake mix
- 1 small box vanilla instant pudding
- 1 cup sour cream
- 3 large eggs
- 1/4 cup vegetable oil
- 1/4 cup applesauce
- 1 cup semisweet chocolate chips, divided
- 1 cup chopped pecans, divided

Preheat oven to 350 degrees.

Using an electric mixer, blend cake mix, pudding, sour cream, eggs, oil, and applesauce 5–6 minutes. Grease and flour a bundt or tube pan. Pour 1/3 of the batter into pan and sprinkle half the chocolate chips and pecans over it. Pour in remaining batter and top with remaining chips and nuts.

Bake 50–55 minutes. Cool about 5 minutes, then invert cake onto a serving plate; cool completely.

#85

Easy Banana Bread

MAKES 2 LOAVES

2 medium bananas, mashed
1 banana cake mix
1 small box banana instant pudding
3 eggs
1/4 cup vegetable oil
1/4 cup applesauce
3/4 teaspoon ground cinnamon
1/2 cup water
3/4 cup finely chopped nuts

Preheat oven to 350 degrees.

Blend all ingredients together until smooth. Fill greased bread pans 3/4 full.

Bake about 30 minutes or until a toothpick inserted into top of bread comes out clean.

#86

Oatmeal-Raisin Muffins

MAKES 24 MUFFINS

1 yellow cake mix
1 1/3 cups water
1/3 cup vegetable oil
2 large eggs
2 cups quick oats
1 cup raisins
1/2 cup chopped nuts
1 1/2 teaspoons cinnamon

Preheat oven to 350 degrees.

Grease and flour muffin pan or use paper muffin cups. Mix together cake mix, water, oil, eggs, and quick oats in large bowl until well blended. Stir in raisins, nuts, and cinnamon. Fill muffin cups 3/4 full with batter.

Bake 20–25 minutes.

#100

Peppermint Cake

MAKES 15–18 SERVINGS

Cake:

1 white cake mix
¾ cup water
2 egg whites
⅓ cup vegetable oil
½ cup crushed peppermint candy

Topping:

1 can (16 ounces) vanilla frosting
2½ tablespoons crushed peppermint candy

Preheat oven to 350 degrees.

In a large bowl, combine cake mix, water, egg whites, and oil until smooth. Stir in ½ cup crushed candy. Pour batter into a greased 9 x 13-inch pan.

Bake 25–35 minutes, or until golden brown. Cool completely.

Spread frosting over cooked cake; sprinkle with crushed candy.

#101

Christmas-Rainbow Poke Cake

MAKES 15–18 SERVINGS

1 white cake mix
1 small box strawberry gelatin
1 small box lime gelatin
2 cups boiling water, divided
½ cup cold water, divided
12 ounces whipped topping, thawed

Prepare cake mix as directed on package. Pour batter into two 8- or 9-inch round pans, and bake as directed; cool 10 minutes. Remove from pans; cool completely.

Place cake layers, top sides up, back in the two clean pans. With a fork, poke holes at 1-inch intervals through both cakes.

Dissolve strawberry gelatin into 1 cup boiling water. Mix ¼ cup cold water into gelatin. Spoon over one layer. Repeat with lime gelatin. Refrigerate 3–4 hours or overnight.

Dip one pan into warm water 10 seconds; invert on serving plate. Cover the layer with part of the whipped topping. Invert second layer onto first layer. Frost with remaining topping. Refrigerate.