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Simplify your life with cake mix!

Perfect for the busy dessert lover, *200 Cake Mix Creations* is loaded with sweet and luscious recipes that are easy to make and fun to eat. Try the cinnamon rolls and sticky buns for breakfast; chocolate chip crunch cookies and ice cream sandwiches for a snack; and caramel cashew bars, apple crisp, cheesecake, and so much more for dessert. Mmmm, cake mix makes everything taste better!

COOKBOOK

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200 Cake Mix Creations

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Stephanie Ashcraft

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Easy Cinnamon Rolls

makes 15 rolls

¼ cup very warm water
1 (0.25-ounce) envelope
or 2¼ teaspoons
active dry yeast
1 yellow or white cake
mix
5 cups flour
½ cup butter or
margarine, softened
1 cup firmly packed
brown sugar
2 teaspoons cinnamon
¼ cup raisins, optional
1 (16-ounce) container
cream cheese
frosting

In a large bowl, mix together the water and yeast with a whisk. Whisk in the cake mix. Stir in flour 1 cup at a time. Let dough stand in a draft-free place for 45 minutes. Punch down and then roll into an 18 x 10-inch rectangle. Add a small amount of flour if dough becomes sticky while kneading.

In a separate bowl, mix together the butter, brown sugar, and cinnamon. Heat in the microwave for 15 seconds. Spread over rolled-out dough. Sprinkle raisins over top, if desired. Starting with widest end, roll dough into a tight log. Cut into 15 rolls and place cut side down in a greased 9 x 13-inch pan. Let rolls rise for about 25 minutes.

Preheat oven to 350 degrees. When heated, bake rolls for 19–23 minutes.

Warm the frosting in the microwave for 30–40 seconds and then drizzle desired amount over the baked rolls.

Blackberry Cheesecake Pudding Bars

makes 12–15 servings

1 white cake mix
½ cup butter or
margarine, melted
1 egg
1 (8-ounce) package
cream cheese,
softened
1 cup powdered sugar
1 ½ cups milk
1 small box instant
cheesecake pudding
1 (8-ounce) container
whipped topping
1 (21-ounce) can
blackberry pie filling

Preheat oven to 350 degrees.

In a bowl, use a spoon to mix together the cake mix, butter, and egg. Press dough into a lightly greased 9 x 13-inch pan. Bake for 14–18 minutes, or until light golden brown around edges. Using a spoon, remove air pockets by pushing down evenly over entire hot crust; cool completely.

In a separate bowl, use an electric mixer to beat together the cream cheese and powdered sugar. Gradually beat in the milk and pudding mix until smooth. Allow mixture to thicken in refrigerator for 5 minutes. Gently fold whipped topping into mixture with a spatula and then spread over the cooled crust. Spoon the pie filling evenly over top. Chill at least 2 hours before serving and then cut into bars. Store in refrigerator.

Spiced Pumpkin Cookies

Makes 2 dozen cookies

- 1 spice cake mix**
- 1 (15-ounce) can pumpkin**
- ½ cup chopped nuts**
- 1 cup milk chocolate chips or raisins, optional**

Preheat oven to 350 degrees.

In a bowl, use a spoon to mix together the cake mix and pumpkin. Stir in the nuts and, if desired, chocolate chips or raisins. Drop by rounded spoonfuls onto a lightly greased cookie sheet. Bake 8-12 minutes. Cool 2-3 minutes on cookie sheet before removing to a nonstick rack to cool completely.

Quick Apple Crisp

Makes 6-8 servings

- 4-6 apples (about 6 cups)**
- 1 yellow cake mix**
- ½ cup quick oats**
- 2 tablespoons sugar**
- 1 tablespoon cinnamon**
- ½ cup butter or margarine, melted**

Preheat oven to 350 degrees.

Peel, core, and slice the apples. Spread over the bottom of a greased 8 x 8-inch pan.

In a bowl, mix together the cake mix, oats, sugar, and cinnamon. Pour butter over the top and mix with a fork until crumbly. Sprinkle over the apples. Bake for 35-40 minutes, or until apples are tender and top is golden brown.