



Tempting Cake Mix Recipes

30 Simple Recipes with Cake Mix



A Free eCookbook from the Mr. Food Test Kitchen

"OOH IT'S SO GOOD!!®"



Tempting Cake Mix Recipes: 30 Simple Recipes with Cake Mix

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Dear Friend,

We're very excited to present our latest eCookbook 'cause it's filled with one of our favorite shortcut ingredients: cake mix! The Mr. Food Test Kitchen is known for its "Quick & Easy" recipes, and these simple desserts really make homemade cooking a breeze.

We start off with our absolute favorite kind of cake mix recipe: cake mix cookies. We love 'em 'cause they're even softer than regular cookies and even easier to bake! From our cinnamon-topped **Cake Mix Snickerdoodles** (page 1) to our bright 'n' sunny **Lemon Coconut Clouds** (page 6), cake mix cookies have never been done better.

You might be thinking that cake mix recipes are as standard as you get. Wrong! We've added a few special touches to our chocolate and lemon cake mix recipes, so you can get a truly remarkable dessert without all the hassle. From our decadent recipe for **Chocolate Fantasy** (page 10) to our flavorful bring-along recipe for **Lemon Glacier Bars** (page 16), there's no limit to what you could do when you start with a simple box of cake mix.

If you're looking for an even simpler base, it doesn't get much better than our recipes using yellow cake mix and white cake mix. From a birthday favorite like our **Confetti Upside Down Cake** (page 18) to our twist on a classic with our **Hummingbird Muffins** (page 24), we wouldn't be surprised if you started stocking your pantry with boxes of cake mix! Plus, we've even got individual recipes like our **Italian Cream "Mug" Cakes** (page 29) which are perfect for the next time you're looking to satisfy those late night munchies. No matter what kind of dessert you're craving, we bet these mouthwatering cake mix recipes are full of that signature...

"OOH IT'S SO GOOD!!®"

Kelly Howard Patty



P.S. Enjoy this eCookbook filled with 30 incredible cake mix recipes. Remember, our *Tempting Cake Mix Recipes* eCookbook is available FREE, with many others also available on www.MrFood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!

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Cake Mix Snickerdoodles

When it comes to simple cookie recipes, this one can't be beat. Start with cake mix and in a few easy steps, end up with a freshly baked batch of Snickerdoodles!

Makes: 3-1/2 dozen cookies

Cooking Time: 10 min

What You'll Need:

2 tablespoons sugar
1 teaspoon ground cinnamon
1 (18.25-ounce) package white cake mix
1/2 cup (1 stick) butter, melted
1 egg
1 teaspoon vanilla extract



What To Do:

1. Heat oven to 350 degrees F. In a small bowl, mix together sugar and cinnamon; set aside.
2. In a large bowl, mix cake mix, butter, egg, and vanilla with a spoon until dough forms (some dry mix will remain). Shape dough into 1-inch balls.
3. Roll balls in sugar mixture, then place about 2 inches apart on ungreased baking sheets.
4. Bake 10 to 12 minutes, or until set. Remove from baking sheets to cooling racks.



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Carrot Cake Cookies

It's pretty hard to find after-school snacks that not only taste good but are nutritious, too. Well, our Carrot Cake Cookies are a way to sneak healthy veggies into snack time.

Makes: 5 dozen cookies

Cooking Time: 14 min

What You'll Need:

- 1 (18-ounce) package carrot cake mix
- 1 (8-ounce) can crushed pineapple, drained
- 2 carrots, finely shredded
- 2 eggs
- 2 tablespoons vegetable oil
- 1 cup chopped pecans



What To Do:

1. Preheat oven to 350 degrees F. Coat baking sheets with cooking spray.
2. In a large bowl, combine cake mix, pineapple, carrots, eggs, and oil; beat 3 to 4 minutes, or until well blended. Stir in pecans. Drop by teaspoonfuls 1 inch apart onto baking sheets.
3. Bake 14 to 16 minutes, or until edges are golden. Remove to a wire rack to cool. Serve warm, or allow to cool completely before serving.



Some people think the best part of carrot cake is the cream cheese frosting, so you may want to frost these with prepared (or homemade) cream cheese frosting.

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Cake Mix Cookies

Thanks to cake mix, these homemade cookies are almost effortless. What are you waiting for? Tear open a package and reap the rewards!

Makes: 36-40 cookies

Cooking Time: 10 min

What You'll Need:

- 1 (18.25-ounce) package devil's food cake mix
- 2 large eggs
- 1/2 (8-ounce) container frozen whipped topping, thawed
- 1/2 cup confectioners' sugar



What To Do:

1. Preheat oven to 350 degrees F.
2. In a large bowl, combine cake mix, eggs, and whipped topping, stirring well. (Dough will be sticky.)
3. Dust hands with confectioners' sugar, and shape dough into 3/4-inch balls. Coat balls with confectioners' sugar, and place 2 inches apart on ungreased baking sheets.
4. Bake 10 to 12 minutes, or until set and cookie tops have cracked. Remove cookies to wire racks to cool.



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Easy Oatmeal Cookies

Take one of our simplest oatmeal cookie recipes and curl up for a comforting snack. Our Easy Oatmeal cookies go great with milk, so make a bunch and enjoy!

Makes: 3-1/2 dozen cookies

Cooking Time: 12 min

What You'll Need:

- 1 (18.25-ounce) package yellow cake mix
- 2 cups uncooked quick-cooking oats
- 1 cup sugar
- 1 cup vegetable oil
- 2 large eggs
- 1 cup chopped pecans
- 1-1/2 teaspoons vanilla extract



What To Do:

1. Preheat oven to 350 degrees F.
2. In a large bowl, combine cake mix, oats, and sugar. In a separate bowl, combine oil and eggs; add to dry ingredients, stirring well. Stir in pecans and vanilla. Drop dough by rounded tablespoonfuls 2 inches apart onto ungreased baking sheets.
3. Bake 12 minutes, or until lightly browned. Let cool on pans 2 minutes then carefully remove to wire racks to cool completely.



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Half Moon Cookies

Practically every bakery has these cookies they call either Black and Whites or Half Moons. No matter what they're called, what makes these so good is that you don't have to decide if you want chocolate icing or vanilla 'cause each cookie has both!

Makes: 18 cookies

Cooking Time: 12 min

What You'll Need:

1 (18.25-ounce) package white cake mix (see Note)
2/3 cup vegetable oil
2 eggs
8 ounces (half a 16-ounce container) chocolate frosting
8 ounces (half a 16-ounce container) vanilla frosting



What To Do:

1. Preheat oven to 350 degrees F. Coat two baking sheets with cooking spray.
2. In a large bowl, combine cake mix, oil, and eggs; mix well. Drop by heaping tablespoonfuls 2 inches apart onto prepared baking sheets. Bake 12 to 14 minutes, or until firm.
3. Remove cookies to wire racks to cool completely. Frost half of the flat side of each cookie with vanilla frosting and the other half with chocolate frosting. Serve or cover loosely until ready to serve.



To make chocolate half moon cookies, simply use chocolate cake mix instead of white.

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Lemon Coconut Clouds

These heavenly Lemon Coconut Clouds are lighter than air and have just enough tropical flavor that will have you feel like you're on a private island with the very first bite.

Yields: 24 cookies

Cooking Time: 8 min

What You'll Need:

1 (18.25-ounce) box lemon cake mix
1-1/2 cups frozen whipped topping, thawed
1 egg
1/2 cup coconut
3/4 cup confectioners' sugar



What To Do:

1. Preheat oven to 350 degrees F. Coat 2 baking sheets with cooking spray.
2. In a large bowl, beat all ingredients except confectioners' sugar with an electric mixer; mix well.
3. Place confectioners' sugar in a shallow dish. Roll a heaping teaspoonful of dough in sugar. Place on prepared baking sheets.
4. Bake 8 to 10 minutes, or until light brown around edges. Let cool 5 minutes then remove to a wire rack to finish cooling.



Feel free to use your favorite flavor cake mix!

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Rocky Road Bundt Cake

We've got a mathematical equation that really adds up: chocolate plus walnuts plus marshmallow equals rocky road heaven. Rocky Road Bundt Cake is the tastiest kind of addition!

Serves: 10

Cooking Time: 55 min

What You'll Need:

1 (18.25-ounce) package chocolate cake mix, mixed according to package directions

1/2 cup plus 2 tablespoons mini semisweet chocolate chips, divided

1/2 cup plus 2 tablespoons chopped walnuts, divided

1/2 cup marshmallow crème



What To Do:

1. Preheat oven to 350 degrees F. Coat a 10-inch Bundt or tube pan with cooking spray and lightly flour.
2. Place cake batter in a large bowl and stir in 1/2 cup chocolate chips and 1/2 cup walnuts. Pour into prepared pan.
3. Bake 45 to 50 minutes, or until a wooden toothpick inserted in center comes out clean. Remove from oven and let cool about 20 minutes. Invert cake and remove from pan; continue to cool thoroughly on a wire cooling rack. Place cake on a serving platter when cooled.
4. In a small saucepan, melt marshmallow crème over low heat, stirring constantly. Pour over cake and top with remaining 2 tablespoons each of chocolate chips and walnuts.



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Chocolate Cola Cake

Got the baking bug? Cure it with this easy "from scratch" recipe for chocolate cake with a secret ingredient! Okay, we'll let the secret out. It's one of the world's most popular soft drink flavors. Try our Chocolate Cola Cake for guaranteed raves!

Serves: 15

Cooking Time: 30 min

What You'll Need:

1 (18.25-ounce) package devil's food cake mix
1 (4-serving-size) package chocolate instant pudding mix
4 eggs
1/2 cup vegetable oil
1-3/4 cups cola, divided (See Option)
1/2 cup (1 stick) butter
3 tablespoons unsweetened cocoa
1 (16-ounce) package confectioners' sugar, sifted
1 teaspoon vanilla extract
1 cup chopped pecans, toasted



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large bowl with an electric mixer on low speed, beat cake and pudding mixes, the eggs and oil until blended. Gradually add 1-1/4 cups cola. Increase beater speed to medium, and beat 2 minutes; pour batter into prepared baking dish.
3. Bake 30 to 35 minutes, or until a toothpick inserted in center comes out clean. Cool in pan on a wire rack 10 minutes.
4. In a large saucepan, combine butter, cocoa, and remaining cola; cook over medium heat until butter melts, stirring constantly. Do not allow to boil. Remove from heat; stir in confectioners' sugar and vanilla then the pecans.
5. Spread warm frosting over top of warm cake; cool completely on a wire rack.



This cake is also great made with cherry-flavored cola!

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Banana Bungalow

No one will believe you made our easy Banana Bungalow cake yourself! This eye-catcher looks as good as it tastes! Boasting a delicious combo of chocolate, bananas, and whipped topping, this one is pure fun to make and eat!

Serves: 10

Cooking Time: 25 min

What You'll Need:

- 1 (18.25-ounce) package chocolate cake mix, prepared according to the package directions
- 1 (16-ounce) container frozen whipped topping, thawed, divided
- 3 large bananas, peeled



What To Do:

1. Preheat oven to 350 degrees F. Coat a 10- x 15-inch rimmed baking sheet or jelly roll pan with cooking spray and sprinkle lightly with flour.
2. Pour prepared cake batter into pan and bake 22 to 24 minutes, or until a toothpick inserted in center comes out clean.
3. Allow to cool then invert onto a large platter. Trim 1/8 inch off edges all around cake then cut crosswise into 3 equal sections, each measuring 5 inches x 10 inches, and leave in place.
4. Reserve 1 cup whipped topping for frosting. Spread some remaining whipped topping over middle section of cake, completely covering it. Lay 2 bananas parallel to each other over whipped topping. Spoon more whipped topping over bananas then place third banana on top. Cover with remaining whipped topping.
5. Gently bring up 2 side pieces of cake from outer edges to form bungalow roof. Frost cake with reserved whipped topping then grate cake trimmings over whipped topping to garnish.
6. Refrigerate at least 1 hour then slice and serve.

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Chocolate Fantasy

If you like chocolate and peanut butter — and who doesn't? This rich and decadent chocolate cake will surely fulfill your fantasy for the ultimate chocolate dessert!

Serves: 15

Cooking Time: 30 min

What You'll Need:

- 1 (18.25-ounce) package devil's food chocolate cake mix
- 1 cup dark chocolate chips
- 1-1/2 cups coarsely chopped peanut butter cups, divided
- 1 (14-ounce) can sweetened condensed milk
- 1-1/4 cups chocolate syrup, divided
- 1 (8-ounce) container frozen whipped topping, thawed
- 1 cup peanut butter ice cream topping



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large bowl, prepare batter according to package directions. Stir in chocolate chips and 1 cup peanut butter cup pieces. Pour batter into prepared baking dish.
3. Bake 30 to 35 minutes, or until toothpick inserted in center comes out clean.
4. Let cool 10 minutes, then using the handle of a wooden spoon, poke holes in top of cake. Pour sweetened condensed milk over top of cake, letting it sink into the holes, then pour 1 cup chocolate syrup over top of cake, letting it sink into the holes. Let cool completely.
5. Top cake with whipped topping. Drizzle with remaining chocolate syrup and the peanut butter topping. Sprinkle with remaining peanut butter cup pieces. Serve immediately or refrigerate until ready to serve.



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Million Dollar Cupcakes

This chocolate cupcake recipe is worth a million bucks! Million Dollar Cupcakes start with a chocolate cake mix, but with simple, elegant ganache, they become red carpet-worthy!

Makes: 30

Cooking Time: 25 min

What You'll Need:

1 (18.25-ounce) package chocolate cake mix
1 (8-ounce) package cream cheese, softened
1/3 cup sugar
1 egg
1 (12-ounce) package semisweet chocolate chips, divided
3/4 cup heavy cream



What To Do:

1. Preheat oven to 350 degrees F. Line muffin tins with paper liners.
2. Make cake mix according to package directions. Spoon batter into muffin tins, filling each cup about 2/3 full.
3. In a large bowl, beat cream cheese and sugar until light and fluffy. Beat in egg, then stir in 1 cup chocolate chips. Drop 1 teaspoon cheese mixture onto each cupcake.
4. Bake as cake mix package directs. Let cool.
5. Place remaining chocolate chips in a medium bowl. In a small saucepan over medium heat, bring heavy cream to a boil, stirring constantly. Pour over chocolate chips and stir until mixture is smooth. Let ganache cool 5 to 10 minutes, or until slightly thickened. Spoon over top of each cupcake. Let harden, then serve.



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Lemon Macadamia Cake

With a few of your own touches, they'll never know you started this Lemon Macadamia Cake with a cake mix!

Serves: 12

Cooking Time: 40 min

What You'll Need:

- 1 teaspoon grated lemon peel
- 1 (18.25-ounce) package lemon cake mix, batter prepared according to package directions
- 1 (7-ounce) jar macadamia nuts, coarsely chopped, divided (see Note)
- 1 (15-¾-ounce) can lemon pie filling, divided
- 1 cup (½ pint) heavy cream
- 2 tablespoons sugar



What To Do:

1. Stir lemon peel into cake batter and pour batter into two (9-inch) round layer pans, per the package directions; sprinkle each layer with 1/4 cup chopped nuts and bake according to package directions. When cooled completely, place one cake layer upside-down on a serving plate.
2. Reserve 1/2 cup lemon pie filling and place remaining pie filling in a medium bowl; add 1/2 cup chopped nuts and spread over cake layer. Top with second cake layer and spoon reserved lemon pie filling in center of top layer; chill.
3. In a medium bowl with an electric mixer on medium speed, beat cream 4 to 5 minutes, or until stiff peaks form; beat in sugar until well combined, then frost the sides of the cake and around the filling on top of the cake.
4. Sprinkle with remaining chopped nuts and chill at least 2 hours. Serve, or cover loosely and keep chilled until ready to serve.



We suggest coarsely chopping the macadamia nuts with a chef's knife. That way, the pieces are big enough to really give you something to bite into!

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Lemon Meringue Cake

If you love Lemon Meringue Pie, then this recipe is sure to "take the cake!" Yes, we put a yummy meringue topping on a lemon sheet cake, sure to surprise everyone when you divvy up slices of your homemade Lemon Meringue Cake.

Serves: 12

Cooking Time: 45 min

What You'll Need:

1 teaspoon grated lemon peel
1 (18.25-ounce) package lemon cake mix, batter prepared according to package directions
4 egg whites
1/4 teaspoon cream of tartar
1/2 cup sugar



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. Stir lemon peel into cake batter then pour batter into prepared baking dish.
3. Bake 35 to 40 minutes, or until a toothpick inserted in center of comes out clean.
4. In a medium bowl, beat egg whites and cream of tartar until soft peaks form. Gradually beat in sugar until stiff peaks form. Spoon mixture over cake, spreading to completely cover cake. Form lots of peaks and valleys with a spatula to create a tempting-looking meringue.
5. Bake 12 to 15 minutes, or until meringue is golden. Let cool, then slice and serve.



This can also be made as two 9-inch round cakes. Just pour the batter into two cake pans then spread the top of each with the egg-white mixture.

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Citrus Bars

There's nothing more refreshing for dessert than fresh-baked lemon bar cookies. This easy recipe for Citrus Bars is a winner that Mr. Food viewers keep requesting again and again.

Serves: 16

Cooking Time: 35 min

What You'll Need:

1 (18.25-ounce) package lemon cake mix
2 eggs, divided
1/3 cup vegetable oil
1 (8-ounce) package cream cheese, softened
1/3 cup granulated sugar
2 teaspoons lemon juice
1/2 cup confectioners' sugar
1 tablespoon orange juice



What To Do:

1. Preheat oven to 350 degrees F.
2. In a large bowl, beat cake mix, 1 egg, and oil until crumbly. Reserve 1 cup of cake mixture for topping; set aside. Press remaining cake mixture into an ungreased 9- x 13-inch baking dish. Bake 12 minutes, or until lightly browned.
3. In a medium bowl, beat cream cheese until creamy. Add granulated sugar, lemon juice, and remaining egg, beating until smooth. Pour cream cheese mixture over baked crust and sprinkle with reserved 1 cup cake mixture.
4. Bake 20 to 22 minutes, or until lightly browned; let cool slightly.
5. In a small bowl, combine confectioners' sugar and orange juice. Drizzle over cake then cover and refrigerate. Once chilled, cut into bars.



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Key Lime Cake

For an easy homemade dessert, tart and tangy Key lime juice adds instant flavor appeal to a store-bought lemon cake mix to create our yummy Key Lime Cake. This cake is a bit different from a classic Key Lime Pie, yet just as rich and enjoyable.

Serves: 10

Cooking Time: 40 min

What You'll Need:

- 1 (18.25-ounce) package lemon cake mix
- 1 (4-serving size) package instant lemon pudding and pie filling
- 4 eggs
- 1/2 cup plus 3 teaspoons Key lime juice, divided
- 1/2 cup vegetable oil
- 1/2 cup water
- 2 teaspoons lime zest, divided
- 1 cup confectioners' sugar



What To Do:

1. Preheat oven to 350 degrees F. Coat a 10-inch Bundt pan with cooking spray.
2. In a large bowl, using an electric mixer on low speed, combine cake mix, pudding mix, eggs, 1/2 cup Key lime juice, the vegetable oil, water, and 1 teaspoon lime zest; pour into prepared Bundt pan.
3. Bake 40 to 45 minutes, or until toothpick inserted in center comes out clean.
4. Let cool 15 minutes then invert onto serving platter and cool completely.
5. In a medium bowl, combine confectioners' sugar and remaining lime juice; stir until smooth. Drizzle glaze over cooled cake and sprinkle with remaining lime zest.



If you can't find fresh Key limes or Key lime juice, regular limes and lime juice will work just fine.

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Lemon Glacier Bars

Every time we make these Lemon Glacier Bars in the Mr. Food Test Kitchen, they seem to disappear in seconds! If your crew loves them as much as we do, and we know they will, they won't stick around very long... give them a try and see for yourself!

Makes: 15 bars

Cooking Time: 35 min

What You'll Need:

1 (18.25-ounce) package lemon cake mix
2 large eggs, divided
1/3 cup vegetable oil
1 (8-ounce) package cream cheese, softened
1/3 cup sugar
2 teaspoons lemon juice



What To Do:

1. Preheat oven to 350 degrees F. In a large mixing bowl, combine cake mix, 1 egg, and oil; beat at medium speed with an electric mixer until crumbly. Reserve 1 cup cake mixture for topping. Press remaining cake mixture into an ungreased 9- x 13-inch baking dish.
2. Bake 12 minutes, or until lightly browned.
3. Beat cream cheese at medium speed until creamy; add sugar, remaining egg, and lemon juice, beating until smooth. Pour cream cheese mixture over baked crust; sprinkle with reserved cake mixture.
4. Bake, uncovered, an additional 20 to 22 minutes, or until lightly browned. Let cool slightly; cover and chill. Cut into bars before serving.



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Candy Bar Cake

You'd never guess that this cake started with a mix. It's dressed up with a layer of caramel topping and topped with peanut butter frosting, but it's not finished until chopped candy bars are sprinkled on top!

Makes: 1 cake

Preparation Time: 15 min

Cooking Time: 28 min

What You'll Need:

1 (18.25-ounce) package yellow cake mix
1 (12.25-ounce) jar caramel topping
1 (8-ounce) package cream cheese, softened
1/2 cup creamy peanut butter
1/4 cup butter, softened
2-1/2 cups confectioners' sugar
1 tablespoon milk
1 teaspoon vanilla extract
4 (2.07-ounce) chocolate-coated caramel-peanut nougat bars, chopped



What To Do:

1. Preheat oven to 350 degrees F. Prepare cake mix according to package directions for a 9- x 13-inch baking pan. Cool completely in pan on a wire rack.
2. Gently poke holes in top of cake, using end of a wooden spoon. Pour caramel topping slowly over cake.
3. Beat cream cheese, peanut butter, and butter at with an electric beater at medium speed until creamy. Gradually add confectioners' sugar, beating at low speed until smooth; add milk. Stir in vanilla. Spread evenly over cake; sprinkle with chopped candy bars. Cut into squares to serve immediately or cover and chill until ready to serve.



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Confetti Upside Down Cake

Bring the circus to town with Confetti Upside Down Cake! You've never seen a cake this beautiful and brightly colored.

Serves: 12

Cooking Time: 30 min

What You'll Need:

4 tablespoons (1/2 stick) butter, melted
2/3 cup packed light brown sugar
10 maraschino cherries, cut in half
1 (15.25-ounce) can fruit cocktail, drained
1 (18.25-ounce) package yellow cake mix
1 cup water
1/3 cup vegetable oil
3 eggs
2 tablespoons rainbow sprinkles



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. Add melted butter to baking dish and sprinkle with brown sugar. Arrange cherry halves evenly over sugar and sprinkle with fruit cocktail; set aside.
3. In a large bowl, beat cake mix, water, oil and eggs according to package directions. Stir in sprinkles and pour into prepared baking dish.
4. Bake 30 to 35 minutes, or until a toothpick inserted in center comes out clean.
5. Let cake stand 5 minutes; loosen gently with a knife and invert onto a serving platter.



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Irish Cream Cake

Although there's no doubt our Irish Cream Cake is perfect for St. Patrick's Day, here in our Test Kitchen we think the luck of the Irish should be enjoyed all the time. This easy Bundt pan cake made from a simple mix will have everyone green with envy every time you bake it.

Serves: 12

Cooking Time: 1 hr 5 min

What You'll Need:

1 cup chopped pecans
1 (18.5-ounce) package yellow cake mix
1 (4-serving) package instant vanilla pudding
4 eggs
1/2 cup water, divided
1/2 cup vegetable oil
1 cup Irish cream liqueur, divided
1/2 cup (1 stick) butter
1 cup sugar



What To Do:

1. Preheat oven to 325 degrees F. Coat a Bundt pan with cooking spray. Sprinkle chopped pecans evenly over bottom of pan.
2. In a large bowl, combine cake and pudding mixes, eggs, 1/4 cup water, the vegetable oil, and 3/4 cup liqueur. Beat with an electric mixer on high for 5 minutes. Pour batter over nuts in pan.
3. Bake 1 hour, or until a toothpick inserted in center comes out clean. Let cool 5 minutes in pan.
4. In a medium saucepan, combine butter, sugar, and remaining water over medium heat. Cook 5 minutes, stirring occasionally; remove mixture from heat and stir in remaining 1/4 cup liqueur.
5. With a fork, prick holes in top of cake and pour half the glaze over cake. After glaze soaks into cake, invert cake onto a serving platter and pour remaining glaze over cake. Let cool completely then cover lightly until ready to serve.



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Peanut Butter Bars

Peanut butter is a favorite food of kids of all ages, so bake up a batch of these yummy peanut butter bars today. Start with a cake mix, add chunky peanut butter and a couple other ingredients, and then get ready for the applause!

Serves: 24

Cooking Time: 35 min

What You'll Need:

- 1 (18.25-ounce) package yellow cake mix
- 2 large eggs, lightly beaten
- 1 cup chunky peanut butter
- 1/2 cup (1 stick) butter, melted
- 1 (10-ounce) package peanut butter chips
- 1 (14-ounce) can sweetened condensed milk



What To Do:

1. Preheat oven to 350 degree F.
2. In a large bowl, combine cake mix, eggs, peanut butter, and butter; mix well. Press half the mixture onto bottom of an ungreased 9- x 13-inch baking dish. Bake 10 minutes.
3. Remove peanut butter base from oven, top with peanut butter chips, and drizzle with sweetened condensed milk. Crumble remaining peanut butter mixture then sprinkle over top. Bake 25 to 30 minutes, or until golden.
4. Allow to cool completely then cut into bars.



For chocolate peanut butter bars, you can substitute chocolate cake mix for the yellow or chocolate chips for the peanut butter chips.

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Traditional Boston Cream Pie

Even though this is called a pie, it's really a layered cake with a custard filling. Because this one starts with cake mix, you'll have an extra cake, which you can use for another Boston Cream Pie or freeze for another time.

Serves: 8

Cooking Time: 40 min

What You'll Need:

- 1 (18.5 ounce) box yellow cake mix
- 1 (4-serving size) box instant vanilla pudding and pie filling
- 1 cup cold milk
- Chocolate Glaze (see Note)



What To Do:

1. Bake cake according to package directions for two 8-inch layers; let cool. Reserve one layer cake for later use. Slice remaining cake layer in half horizontally and place bottom half of layer cut-side up on a serving plate.
2. In a medium-sized bowl, whisk pudding mix and milk together until pudding is thick and smooth; spread pudding over bottom cake layer. Place other half of cake layer cut-side down over pudding.
3. Refrigerate while preparing Chocolate Glaze. Allow glaze to cool slightly before spreading it over top of cake. Refrigerate glazed cake at least 1 hour or until filling and glaze are set before serving.



For the perfect chocolate glaze, in a small saucepan, combine 1/4 cup sugar, 2 teaspoons cornstarch, 1/2 cup water, and 1/2 oz. (1/2 square) unsweetened chocolate over low heat. Cook, stirring constantly until the chocolate is melted and the mixture is thickened, bubbly, and smooth. Remove from heat, stir in 1/2 teaspoon vanilla, and use immediately.

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Cherry-Pineapple Crumb Cobbler

This scrumptious Cherry-Pineapple Crumb Cobbler takes just a few ingredients to throw together and will make you feel like a star in the kitchen. Imagine the aromas coming from your oven when you bake this one!

Serves: 9

Cooking Time: 30 min

What You'll Need:

- 1 (20-ounce) can pineapple rings, drained
- 1 (20-ounce) container cherry pie filling
- 1 (18.25-ounce) package yellow cake mix
- 1/2 cup (1 stick) butter, sliced into pats



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. Place pineapple rings in bottom of prepared baking dish. Spoon cherry pie filling over top and sprinkle with dry cake mix. Top with butter pats.
3. Bake 30 to 35 minutes, or until golden. Allow to cool slightly; serve warm.



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Chocolate Chip Bars

We've taken a few liberties here to make scratch baking a cinch! The end result is an easy recipe for Chocolate Chip Bars that will earn you brownie points with your hungry gang!

Makes: 15-18 bars

Cooking Time: 35 min

What You'll Need:

1 cup (6 ounces) semisweet chocolate chips
1 cup chopped pecans
3 tablespoons light brown sugar
1 (18.25-ounce) package yellow cake mix
1/2 cup (1 stick) butter, softened
2 eggs



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a small bowl, combine chocolate chips, pecans, and brown sugar; mix well and set aside.
3. In a large bowl, with an electric beater on medium speed, beat cake mix, butter, and eggs until thoroughly combined (mixture will be stiff).
4. Stir half of the chocolate chip mixture into batter and spread over bottom of baking dish. Sprinkle remaining chocolate chip mixture over batter and bake 30 to 35 minutes, or until a toothpick inserted in center comes out clean. Allow to cool completely then cut into bars and serve.



Individually wrapped, these bars make the perfect lunch box treat.



Hummingbird Muffins

These muffins are a modern day version of the 1950's-style Hummingbird Cake but still filled with delicious nuts, cinnamon, and fruit!

Serves: 18

Cooking Time: 25 min

What You'll Need:

1 (18.25-ounce) package yellow cake mix
1/3 cup vegetable oil
1 (8-ounce) can crushed pineapple, well drained with juice reserved
3 eggs
1 teaspoon ground cinnamon
1 ripe banana, cut up
3/4 cup chopped walnuts, divided
1/2 cup chopped maraschino cherries, well drained, divided



What To Do:

1. Preheat oven to 350 degrees F. Coat 18 muffin cups with cooking spray.
2. In a large bowl, combine cake mix, oil, pineapple, eggs, and cinnamon. Add enough water to reserved pineapple juice to make 1/2 cup; add it to bowl then beat with an electric mixer until mixture is thoroughly combined.
3. Stir in banana, 1/2 cup walnuts, and 1/4 cup cherries; mix well then pour into prepared muffin cups. Sprinkle with remaining nuts and cherries.
4. Bake 22 to 25 minutes, or until a toothpick inserted in center comes out clean. Let cool 10 to 15 minutes, then remove from muffin cups. Let cool completely.



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Rainbow Cookies

What's at the end of the rainbow? A plate full of colorful, easy-to-make, cake-like cookies! Our scrumptious Rainbow Cookies fit any entertaining from the holidays to a special occasion.

Makes: 4 dozen cookies

Chilling Time: 1 hr

Cooking Time: 15 min

What You'll Need:

1-1/2 teaspoons almond extract
1 (18-1/2-ounce) package yellow cake mix, batter prepared according to package directions
1 teaspoon red food color
1 teaspoon green food color
1 teaspoon yellow food color
1 (12-ounce) jar raspberry jam, melted
1 cup (6 ounces) semisweet chocolate chips, melted



What To Do:

1. Preheat oven to 325 degrees F. Coat 3 separate 9- x 13-inch baking dishes with cooking spray, line with wax paper, and coat again with cooking spray.
2. Stir almond extract into cake batter and divide batter evenly into 3 small bowls. Stir red food color into one bowl, green food color into another bowl, and yellow food color into third bowl. Pour each color batter into a separate baking dish and spread evenly. The layer of batter will be very thin, that's okay.
3. Bake 15 to 18 minutes, or until a wooden toothpick inserted in center comes out clean; let cool completely.
4. Place red layer top side down on a cutting board and remove wax paper. Spread half of raspberry jam evenly over top, then place yellow cake layer top side down over jam. Remove wax paper and spread remaining jam over yellow layer. Place green cake layer on top, leaving wax paper in place. Place a baking sheet on top to gently press the layers together.
5. Chill 1 hour, then remove from refrigerator and remove wax paper. Spread a thin layer of melted chocolate over top and allow to harden slightly. Cut into 1- x 2-inch cookies and serve, or cover and chill



If you don't happen to have three 9- x 13-inch baking dishes, you can make the cake layers one at a time.

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Fresh Apple Crumb Bake

What're the easy market shortcuts to our melt-in-your-mouth Fresh Apple Crumb Bake? It's all about the convenience of a cake mix and pre-sliced apples, for a bakery-fresh finish!

Serves: 12

Preparation Time: 5 min

Cooking Time: 50 min

What You'll Need:

2 (14-ounce) packages refrigerated apple slices (sweet or tart), about 8 cups

1-1/2 cups water

1 (18.25-ounce) package white cake mix

1-1/2 cups quick-cooking oatmeal

1 cup packed brown sugar

1 teaspoon ground cinnamon

3/4 cup (1-1/2 sticks) butter, melted



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. Place apples in baking dish; pour water over apples.
3. In a large bowl, mix together cake mix, oatmeal, brown sugar, and cinnamon. Stir in melted butter until ingredients are thoroughly blended; mixture will be crumbly. Sprinkle over apples.
4. Bake 50 to 55 minutes.



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Upside Down Pineapple Muffins

Remember how popular pineapple upside-down cake used to be? Well, here's a twist on that old favorite...yup, muffin style! Upside-down or right side up, they're delicious every time.

Makes: 2 dozen cookies

Cooking Time: 20 min

What You'll Need:

2 (20-ounce) cans sliced pineapple, drained
1 (8-1/2 ounce) can sliced pineapple, drained
24 maraschino cherries
1/2 cup packed light brown sugar
1 (18.25-ounce) package white cake mix
1/4 cup canola oil
3 egg whites
1 (20-ounce) can crushed pineapple, drained,
with juice reserved



What To Do:

1. Preheat oven to 350 degrees F. Coat 24 muffin cups with cooking spray.
2. Place a pineapple ring in bottom of each cup. (Pineapple will come up the sides.) Place a cherry in center of each pineapple ring and sprinkle each with an equal amount of brown sugar; set aside.
3. In a large bowl with an electric mixer on medium speed, beat cake mix, oil, egg whites, and reserved pineapple juice until well combined. Stir in crushed pineapple and divide mixture evenly among muffin cups.
4. Bake 20 to 25 minutes, or until golden. Allow to cool 15 minutes, then invert muffins onto a baking sheet. Allow to cool, then serve, or cover until ready to serve.



Make sure to invert the muffins while still warm so they'll easily pop out of the muffin cups.

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Magical Stuffed Cupcakes

You won't want to miss our "Taste of Disney" series which inspired our Test Kitchen team to create these Magical Stuffed Cupcakes! You'll need a spoon to dig through the cloud of whipped cream covering the creamy pudding inside these eye-catching treats!

Serves: 18

Cooking Time: 20 min

What You'll Need:

1 (18.25-ounce) package white cake mix, prepared according to package directions
3/4 cup rainbow sprinkles
1 (4-serving-size) package instant vanilla pudding
1-1/2 cups milk
1-1/2 cups frozen whipped topping, thawed
18 maraschino cherries
Decorative sugar crystals for garnish



What To Do:

1. Preheat oven to 350 degrees F. Coat 18 cupcake tins with cooking spray.
2. Stir sprinkles into batter, and spoon evenly into prepared tins. Bake according to package directions; let cool.
3. Meanwhile, in a medium bowl, whisk pudding and milk 2 minutes, or until thickened.
4. When cupcakes are completely cooled, turn upside down on a serving platter. Using a knife, make 2 cuts halfway through each cupcake, forming an "X." Open up cupcakes a bit, and evenly spoon pudding into each cupcake. Top each with a dollop of whipped topping, a cherry, and a sprinkle of decorative sugar. Serve, or cover and chill until ready to serve.



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Italian Cream "Mug" Cakes

Why bake a whole cake if you only want a few portions at a time? Our awesome idea for a microwaveable cake in a mug will solve that dilemma instantly! Give our yummy Italian Cream "Mug" Cakes a try and enjoy!

Serves: 8

Cooking Time: 2 min each

What You'll Need:

CAKE MIX:

- 1 (18.25-ounce) package white cake mix
- 1 (4-serving) package instant vanilla pudding mix
- 1 cup flaked sweetened coconut
- 3/4 cup chopped pecans

GLAZE MIX:

- 3 cups confectioners' sugar



What To Do:

1. In a large bowl, combine dry cake and pudding mixes; blend well with a whisk. Stir in coconut and pecans.
2. Divide cake mix evenly into 8 small plastic bags, about 1/2 cup each; seal and label "Cake Mix." Do the same with confectioners' sugar, packing about 1/3 cup mix in each bag; seal and label "Glaze Mix."
3. To make individual microwave Italian Cream "Mug" Cake, spray the inside of a microwave-safe mug generously with cooking spray. Pour prepared bag of cake mix into mug. Add 1 egg, 1 tablespoon vegetable oil, and 1 tablespoon milk. Mix until all ingredients are combined. Microwave at 100% power for 2 minutes. Meanwhile, place prepared bag of glaze mix in a small bowl and add 1-1/2 teaspoons milk; mix well then pour glaze over mug cake immediately after removing it from microwave. Serve cake warm in the mug.



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Apple Blueberry Crunch

Having loads of fruit makes Apple Blueberry Crunch a recipe to savor. It's a great treat for any season!

Serves: 12

Cooking Time: 45 min

What You'll Need:

- 1 (21-ounce) can apple pie filling
- 1 (14-ounce) bag frozen blueberries
- 3/4 cup sugar
- 1 (18.25-ounce) package white cake mix
- 1 cup water
- 1 tablespoon oil
- 3 egg whites
- 1 cup walnuts, chopped



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. Spread apple pie filling over bottom of prepared baking dish. In a medium bowl, combine blueberries and sugar; spoon over apple pie filling.
3. In another medium bowl, beat cake mix with water, oil, and egg whites until well combined. Spread cake batter evenly over blueberries and apples, and sprinkle with walnuts.
4. Bake 45 to 50 minutes, or until golden and bubbly.



This is great as is, or topped with ice cream and/or whipped cream.

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