



chocolate

PEPPERMINT POKE CAKE

PREP TIME | 25 minutes **TOTAL TIME** | 3 hours, 15 min

MAKES | 15 servings

- 1** Heat oven to 350°F (325°F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with baking spray with flour. Make and bake cake mix as directed on box for 13x9-inch pan. Cool 15 minutes. With handle of wooden spoon, poke top of warm cake every 1/2 inch.
- 2** In medium bowl, beat filling ingredients with whisk about 2 minutes. Immediately pour over cake. Cover loosely; refrigerate about 2 hours or until chilled.
- 3** Stir 1/4 teaspoon peppermint extract into frosting. Spread frosting over top of cake. Sprinkle with peppermint patties. Store covered in refrigerator.

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piña colada

CUPCAKES

PREP TIME | 20 minutes **TOTAL TIME** | 1 hour, 50 min

MAKES | 24 cupcakes

- 1** Heat oven to 375°F (350°F for dark or nonstick pan). Place paper baking cup in each of 24 regular-size muffin cups. In large bowl, beat cake mix, oil, water, 1 teaspoon rum extract, the pineapple and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly among muffin cups.
- 2** Bake 15 to 20 minutes or until toothpick inserted in center comes out clean. Cool in pans 10 minutes; remove from pans to cooling rack. Cool completely, about 30 minutes.
- 3** Stir coconut extract and 1 teaspoon rum extract into frosting. Spread frosting on cupcakes. Dip tops of frosted cupcakes in coconut. Store loosely covered.

CHOCOLATE-BANANA- PEANUT BUTTER

delight

PREP TIME | 1 hour

TOTAL TIME | 2 hours, 40 min

MAKES | 16 servings

- 1 Heat oven to 350°F. Grease and flour three 8- or 9-inch round cake pans. In medium bowl, beat 1/2 cup butter and 1 1/4 cups granulated sugar with electric mixer on medium speed, scraping bowl occasionally, until blended. Beat in 2 eggs, one at a time. Beat in chocolate, 3/4 cup milk and 1 teaspoon vanilla. Beat in remaining chocolate cake ingredients on low speed, scraping bowl constantly. Divide batter evenly between 2 pans.
- 2 Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to cooling rack. Cool completely, about 1 hour.
- 3 In medium bowl, beat 1/2 cup butter and 1/2 cup granulated sugar with electric mixer on medium speed, scraping bowl occasionally, until blended. Beat in 1 egg; beat 1 minute. Beat in bananas, 1/4 cup sour cream, 1/2 teaspoon vanilla and the banana extract. Beat in remaining banana cake ingredients on low speed, scraping bowl constantly. Pour into remaining pan.
- 4 Bake 23 to 25 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 1 hour.
- 5 In medium bowl, beat 1 cup butter with electric mixer on medium speed until fluffy. Beat in peanut butter, 1/2 cup of the powdered sugar, 1/4 cup milk and 1/2 teaspoon vanilla. Gradually beat in remaining 3 1/2 cups powdered sugar, beating after each addition until smooth.
- 6 Place 1 chocolate cake layer on serving plate; spread with 1/3 cup frosting. Place banana cake layer on frosted layer; spread with 1/3 cup frosting. Top with chocolate cake layer. Frost side and top of cake with remaining frosting. Garnish with peanuts and chocolate chips. Store in refrigerator.

CHOCOLATE CAKE

- 1/2 cup butter or margarine, softened
- 1 1/4 cups granulated sugar
- 2 eggs
- 3 envelopes (1 oz each) premelted unsweetened baking chocolate
- 3/4 cup milk
- 1 teaspoon vanilla
- 2 cups Gold Medal® all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup sour cream

BANANA CAKE

- 1/2 cup butter or margarine, softened
- 1/2 cup granulated sugar
- 1 egg
- 3/4 cup mashed ripe bananas (1 1/2 medium)
- 1/4 cup sour cream
- 1/2 teaspoon vanilla
- 1/2 teaspoon banana extract
- 1 cup Gold Medal® all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt

EASY PEANUT BUTTER FROSTING

- 1 cup butter or margarine, softened
- 1 cup creamy peanut butter
- 4 cups powdered sugar
- 1/4 cup milk
- 1/2 teaspoon vanilla

GARNISH

- Peanuts, if desired
- Chocolate chips, if desired

lemon-ginger

ICEBOX COOKIE CUPCAKES

COOKIES

- 1 pouch (1 lb 1.5 oz) Betty Crocker® sugar cookie mix
- ½ cup butter, softened
- 1 egg
- 1 tablespoon grated lemon peel

- ⅓ cup finely chopped crystallized ginger

FILLING

- 2 cups whipping cream
- ¼ cup powdered sugar
- 1 teaspoon vanilla

PREP TIME | 1 hr, 10 min **TOTAL TIME** | 12 hours, 40 min

MAKES | 16 cookies

- 1 In medium bowl, stir cookie mix, butter, egg and lemon peel until soft dough forms. Stir in crystallized ginger. Divide dough in half. On waxed paper, shape each half into 8-inch-long roll. Wrap in waxed paper. Freeze about 1 hour or refrigerate about 3 hours until firm enough to slice.
- 2 Heat oven to 350°F. Using a sharp thin-bladed knife, cut each roll into 32 (1/8-inch-thick) slices. Rotate roll while cutting to prevent flattening. On ungreased cookie sheets, place slices 1 inch apart. Bake 9 to 11 minutes, or until edges are light brown. Cool 1 minute; remove to cooling rack. Cool completely, about 30 minutes.
- 3 In chilled deep small bowl, beat filling ingredients with electric mixer on high speed until stiff peaks form. On tray, place 16 cookies right sides up. Spread 1 tablespoon whipped cream on top of each cookie, then top with another cookie. Repeat with remaining cookies and cream, making 4 layers of cookies and ending with a layer of cream. Place each cookie cupcake in a decorative cupcake liners. Cover with plastic wrap, and refrigerate at least 8 hours. Garnish with raspberries, strawberries and blueberries, if desired.

cookies 'n cream

CUPCAKES

CUPCAKES

- 1 box Betty Crocker® SuperMoist® devil's food cake mix

Water, vegetable oil and eggs called for on cake mix box

FILLING

- ¾ cup Betty Crocker® Whipped fluffy white frosting

- ½ cup marshmallow creme

FROSTING AND GARNISH

- 1 container Betty Crocker® Whipped fluffy white frosting
- 10 creme-filled chocolate sandwich cookies, coarsely broken (about 1 cup)

PREP TIME | 35 minutes **TOTAL TIME** | 1 hour, 40 min

MAKES | 24 cupcakes

- 1 Heat oven to 350°F (325°F for dark or nonstick pans). Place paper baking cup in each of 24 regular-size muffin cups. Make and bake cake mix as directed on box for 24 cupcakes. Cool in pans 10 minutes. Remove from pans to cooling racks. Cool completely, about 30 minutes.
- 2 By slowly spinning end of round handle of wooden spoon back and forth, make deep, 3/4-inch-wide indentation in center of top of each cupcake, not quite to bottom (wiggle end of spoon in cupcake to make opening large enough).
- 3 In medium bowl, stir together filling ingredients. Spoon into small resealable food-storage plastic bag; seal bag. Cut 3/8-inch tip off 1 bottom corner of bag. Insert tip of bag into opening in each cupcake; squeeze bag to fill opening.
- 4 Frost cupcakes. Garnish each with about 2 teaspoons broken cookies. Store loosely covered.

chocolate mousse

RASPBERRY CAKE

PREP TIME | 25 minutes **TOTAL TIME** | 2 hours, 45 min

MAKES | 16 servings

- 1 Heat oven to 350°F (325°F for dark or nonstick pans). Grease two 9- or 8-inch round cake pans, or spray with baking spray with flour.
- 2 Make and bake cake as directed on box for 8- or 9-inch round cake pans. Cool in pans 10 minutes. Remove from pans to cooling racks. Cool completely, about 30 minutes.
- 3 Meanwhile, in medium microwavable bowl, microwave chocolate chips and 1/2 cup of the whipping cream uncovered on High 45 to 60 seconds; stir until smooth and melted. Refrigerate 15 to 30 minutes or until cool.
- 4 In large bowl, beat remaining 1 cup whipping cream and the powdered sugar with electric mixer on high speed until mixture starts to thicken. Add melted chocolate. Beat until stiff peaks form (do not overbeat or mixture will begin to look curdled).
- 5 On serving plate, place 1 cake layer, rounded side down. Spread raspberry jam over cake layer. Spread 1/2-inch-thick layer of chocolate mixture over jam. Cut 1/2 cup of the raspberries in half; press into chocolate mixture. Top with other cake layer, rounded side up; press lightly. Frost side and top of cake with remaining chocolate mixture. Refrigerate about 1 hour or until firm. Let stand at room temperature about 10 minutes before serving. Garnish with remaining raspberries and candies. Sprinkle with cocoa. Store loosely covered in refrigerator.

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1 box Betty Crocker® SuperMoist® devil's food cake mix

Water, vegetable oil and eggs called for on cake mix box

1 cup semisweet chocolate chips (6 oz)

1½ cups whipping cream

⅓ cup powdered sugar

2 tablespoons seedless raspberry jam

1 container (6 oz) fresh raspberries

White chocolate truffle candies, if desired

Unsweetened baking cocoa, if desired

chocolate cupcakes

WITH WHITE TRUFFLE FROSTING

PREP TIME | 35 minutes **TOTAL TIME** | 1 hour, 10 min

MAKES | 24 cupcakes

- 1 Heat oven to 350°F (325°F for dark or nonstick pans). Make, bake and cool cake as directed on box for 24 cupcakes.
- 2 In medium microwavable bowl, microwave baking chips uncovered on High 45 seconds. Stir; if necessary, microwave in 15-second increments, stirring until melted and smooth. Cool 5 minutes. Stir in frosting until well blended. Immediately frost or pipe frosting on cupcakes.
- 3 If desired, tie ribbons around cupcakes for decoration. Store loosely covered.

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CUPCAKES

1 box Betty Crocker® SuperMoist® devil's food cake mix

Water, vegetable oil and eggs called for on cake mix box

FROSTING

1 cup white vanilla baking chips

1 container Betty Crocker® Rich & Creamy vanilla frosting

easy pineapple

UPSIDE-DOWN CAKE

PREP TIME | 15 minutes **TOTAL TIME** | 1 hour, 50 min

MAKES | 12 servings

- 1 Heat oven to 350°F (325°F for dark or nonstick pan). In 13x9-inch pan, melt butter in oven. Sprinkle brown sugar evenly over butter. Arrange pineapple slices on brown sugar. Place cherry in center of each pineapple slice, and arrange remaining cherries around slices; press gently into brown sugar.
- 2 Add enough water to reserved pineapple juice to measure 1 cup. Make cake batter as directed on box, substituting pineapple juice mixture for the water. Pour batter over pineapple and cherries.
- 3 Bake 42 to 48 minutes (44 to 53 minutes for dark or nonstick pan) or until toothpick inserted in center comes out clean. Immediately run knife around side of pan to loosen cake. Place heatproof serving plate upside down onto pan; turn plate and pan over. Leave pan over cake 5 minutes so brown sugar topping can drizzle over cake; remove pan. Cool 30 minutes. Serve warm or cool. Store covered in refrigerator.

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- 1/4 cup butter or margarine
 - 1 cup packed brown sugar
 - 1 can (20 oz) pineapple slices in juice, drained, juice reserved
 - 1 jar (6 oz) maraschino cherries without stems, drained
 - 1 box Betty Crocker® SuperMoist® yellow cake mix
- Vegetable oil and eggs called for on cake mix box

nifty '50s

ICE-CREAM CAKE CONES

PREP TIME | 20 minutes **TOTAL TIME** | 50 minutes **MAKES** | 12 cakes

- 1 Heat oven to 350°F. Place cones upright in medium muffin cups, 2 1/2x1 1/4 inches, or rectangular pan, 13x9x2 inches. Mix flour, sugar, malted milk powder, cocoa, baking soda and salt in medium bowl. Beat oil, vinegar and vanilla with wire whisk. Stir oil mixture and water into flour mixture about 1 minute or until well mixed. Pour batter into cones, filling each to within about 1 inch of top.
- 2 Bake about 30 minutes or until toothpick inserted in center of cake comes out clean. Remove cones from muffin cups to wire rack; cool completely.
- 3 Top each cake with a small scoop of ice cream; freeze until ready to serve but no longer than 1 hour. Just before serving, cut straws in half and insert into ice cream. Garnish each with a dollop of whipped topping; top with cherry.

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- 12 flat-bottom ice-cream cones
- 1 1/4 cups Gold Medal® all-purpose flour
- 3/4 cup sugar
- 1/3 cup malted milk powder, if desired
- 1/4 cup baking cocoa
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 cup vegetable oil
- 1 teaspoon white vinegar
- 1/2 teaspoon vanilla
- 2/3 cup cold water
- 1 quart chocolate or vanilla ice cream
- 6 candy or plastic straws
- Frozen (thawed) whipped topping, if desired
- 12 maraschino cherries, if desired

Boston

CREAM PIE

PREP TIME | 35 minutes

TOTAL TIME | 2 hours, 35 min

MAKES | 8 servings



CREAM FILLING

- 2 large eggs
- 1½ cups milk
- ⅓ cup granulated sugar
- 2 tablespoons cornstarch
- ⅛ teaspoon salt
- 2 teaspoons vanilla

CAKE

Baking spray with flour to grease pan

- 1¼ cups all-purpose flour or 1½ cups cake flour
- 1 cup granulated sugar
- ⅓ cup butter or margarine, room temperature
- ¾ cup milk
- 1½ teaspoons baking powder
- 1 teaspoon vanilla
- ½ teaspoon salt
- 1 large egg

CHOCOLATE ICING

- 3 tablespoons butter or margarine
- 3 oz unsweetened baking chocolate
- 3 to 4 tablespoons water
- 1 cup powdered sugar
- ¾ teaspoon vanilla

- 1 Place an egg separator over a small bowl. Crack open 1 egg over the egg separator to separate the yolk from the white; then separate the other egg. (Save the whites for another recipe.) In a small bowl, place the yolks. Beat the egg yolks with a fork or wire whisk until mixed. Stir in 1 1/2 cups milk; set aside.
- 2 In a 2-quart saucepan, stir 1/3 cup granulated sugar, the cornstarch and 1/8 teaspoon salt until mixed. Gradually stir egg mixture into sugar mixture. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute; remove from heat. Stir in 2 teaspoons vanilla. Press plastic wrap on surface of filling to prevent a tough layer from forming on top. Refrigerate at least 2 hours until set but no longer than 24 hours. While filling is chilling, continue with recipe.
- 3 Heat the oven to 350°F. Spray just the bottom of a 9-inch round cake pan with the baking spray.
- 4 In a large bowl, beat all cake ingredients with an electric mixer on low speed 30 seconds, stopping frequently to scrape batter from side and bottom of bowl with a rubber spatula. Beat on high speed 3 minutes, stopping occasionally to scrape bowl. Pour batter into the pan; use a rubber spatula to scrape batter from bowl, spread batter evenly in pan and smooth top of batter.
- 5 Bake about 35 minutes or until a toothpick inserted in the center comes out clean. Cool cake in pan on a cooling rack 20 minutes, then remove onto cooling rack to finish cooling completely, about 1 hour.
- 6 In a 1-quart saucepan, melt 3 tablespoons butter and the chocolate over low heat, stirring occasionally. Meanwhile, in 1-cup glass measuring cup, microwave the water uncovered on High 15 to 30 seconds or until hot. Remove chocolate mixture from heat. Stir in the powdered sugar and 3/4 teaspoon vanilla. Stir in 3 tablespoons hot water. Stir in additional water, 1 teaspoon at a time, until icing is smooth and thin enough to spread.
- 7 To split cake horizontally in half, mark middle points around side of cake with toothpicks. Using toothpicks as a guide, cut through the cake with a long, sharp knife, using a back-and-forth motion. On a serving plate, place bottom layer with the cut side up. Spread filling over bottom layer. Top with top of cake, cut side down.
- 8 Spread glaze over top of cake, using a metal spatula or back of a spoon, letting some glaze drizzle down side of cake. Refrigerate uncovered until serving. Store any remaining cake covered in the refrigerator.

espresso

CUPCAKES

PREP TIME | 40 minutes **TOTAL TIME** | 1 hour, 45 min **MAKES** | 24 cupcakes

- 1 Heat oven to 350°F (325°F for dark or nonstick pans). Place paper baking cup in each of 24 regular-size muffin cups.
- 2 Make batter as directed on box; gently stir in 1 tablespoon espresso powder just until blended. Divide batter evenly among muffin cups. Bake and cool as directed on box for cupcakes.

CUPCAKES

- 1 box Betty Crocker® SuperMoist® chocolate fudge cake mix

Water, vegetable oil and eggs called for on cake mix box

- 1 tablespoon instant espresso coffee powder

FILLING

- 1 container (8 oz) mascarpone cheese
- 2 teaspoons milk

- 2 teaspoons instant espresso coffee powder
- 1 cup powdered sugar

FROSTING & GARNISH

- 1 teaspoon instant espresso coffee powder
 - 1 container Betty Crocker® Whipped milk chocolate frosting
- Chocolate-covered espresso beans, if desired

- 3 In medium bowl, beat mascarpone cheese, milk, 2 teaspoons espresso powder and the powdered sugar with electric mixer on medium speed until smooth. Spoon mixture into decorating bag fitted with 1/4-inch (#9) writing tip.
- 4 To fill each cupcake, insert tip of bag into center of cooled cupcake; gently squeeze bag until cupcake expands slightly but does not burst (each cupcake should be filled with about 1 tablespoon filling).
- 5 Stir 1 teaspoon espresso powder into the frosting. Spoon frosting mixture into decorating bag fitted with 3/4-inch (#824) star tip. Pipe over tops of cupcakes. Garnish with espresso beans. Store covered in refrigerator.

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chocolate chip

SWIRL CAKE

PREP TIME | 15 minutes **TOTAL TIME** | 1 hour, 55 min **MAKES** | 15 servings

- 1 Heat oven to 350°F (325°F for dark or nonstick pan). Generously grease, or spray with baking spray with flour, bottom of 13x9-inch pan.
- 2 In small bowl, toss 1/2 cup of the chocolate chips with 1 tablespoon dry cake mix. Make cake mix as directed on box, using remaining cake mix, water, oil and egg whites. Stir in the 1/2 cup coated chocolate chips. Reserve 1 cup of the batter. Pour remaining batter into pan. Stir chocolate syrup into reserved batter. Drop by tablespoonfuls randomly in 8 mounds in pan. Cut through batters in S-shaped curves. Turn pan one-fourth turn; repeat.
- 3 Bake 34 to 38 minutes or until toothpick inserted in center of chocolate comes out almost clean. Run knife around sides of pan to loosen cake. Cool completely, about 1 hour. Stir remaining 1/4 cup chocolate chips into frosting. Spread frosting over top of cake; drizzle with additional chocolate syrup. Store loosely covered.

- 3/4 cup miniature semisweet chocolate chips
 - 1 box Betty Crocker® SuperMoist® white cake mix
- Water, vegetable oil and egg whites called for on cake mix box
- 1/4 cup chocolate-flavor syrup
 - 1 container Betty Crocker® Rich & Creamy vanilla frosting
- Additional chocolate-flavor syrup, if desired

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chocolate

TURTLE CAKE

PREP TIME | 25 minutes

TOTAL TIME | 1 hour, 50 min

MAKES | 20 servings

- 1 Heat oven to 350°F (325°F for dark or nonstick pan). Grease or spray bottom of 13x9-inch pan.
- 2 Make cake batter as directed on box. Pour half of the batter into pan. Bake 22 minutes. Refrigerate remaining batter.
- 3 Meanwhile, in 1-quart saucepan, heat caramels and evaporated milk over medium heat, stirring frequently, until caramels are melted. Stir in pecans. Pour caramel mixture over warm cake in pan. Sprinkle with chocolate chips. Spread with remaining batter. Bake 25 to 28 minutes or until cake springs back when lightly touched. Run knife around sides of pan to loosen cake. Cool at least 30 minutes. Serve with ice cream, drizzle with toppings and sprinkle with pecans. Store loosely covered.

1 box Betty Crocker® SuperMoist® devil's food cake mix

Water, vegetable oil and eggs called for on cake mix box

1 bag (14 oz) caramels

½ cup evaporated milk

1 cup chopped pecans

1 bag (6 oz) semisweet chocolate chips (1 cup)

Ice cream or Whipped cream, if desired

Caramel and chocolate toppings, if desired

Chopped pecans, if desired

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DEEP DARK

mocha torte

PREP TIME | 50 minutes **TOTAL TIME** | 3 hours, 25 min **MAKES** | 12-16 servings

- 1 Heat oven to 350°F (325°F for dark or nonstick pans). Grease and lightly flour two 8- or 9-inch round cake pans, or spray with baking spray with flour. Make and cool cakes as directed on box for 8- or 9-inch rounds. Refrigerate layers about 45 minutes for easier handling.
- 2 Meanwhile, in 1-quart saucepan, stir granulated sugar, rum and coffee granules until coffee is dissolved. Heat to boiling, stirring occasionally; remove from heat. Cool completely.

3 In medium bowl, beat filling ingredients with electric mixer on low speed just until blended, adding enough milk for spreading consistency; set aside.

4 In 1-quart saucepan, heat ganache ingredients over low heat, stirring frequently, until chips are melted and mixture is smooth. Refrigerate about 30 minutes, stirring occasionally, until slightly thickened.

5 Cut each cake layer horizontally to make 2 layers. (To cut, mark side of cake with toothpicks and cut with long, thin knife.) Brush about 1 tablespoon of the rum mixture over cut side of each layer; let stand 1 minute to soak into cake. Fill each layer with about 2/3 cup filling. Spread ganache over side and top of torte. Store loosely covered in refrigerator.

TORTE

- 1 box Betty Crocker® SuperMoist® chocolate fudge cake mix
- Water, vegetable oil and eggs called for on cake mix box
- ⅓ cup granulated sugar
- ⅓ cup rum or water
- 1¼ teaspoons instant espresso coffee granules

FILLING

- 2 packages (8 oz each) cream cheese, softened
- 1 cup powdered sugar
- 1 teaspoon vanilla
- 2 to 3 teaspoons milk

GANACHE

- 1½ cups semisweet chocolate chips
- 6 tablespoons butter (do not use margarine)
- ⅓ cup whipping cream