

dreamy

CREAM-FILLED CUPCAKES

ingredients

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

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

- 1½ containers (12 oz each) Betty Crocker® Whipped fluffy white frosting

- ½ cup miniature semisweet chocolate chips

- 1 Heat oven to 350°F (325°F for dark or nonstick pans). Make and bake cake mix as directed on box for 24 cupcakes, using water, oil and eggs. Cool 10 minutes; remove from pan to cooling racks. Cool completely, about 30 minutes.
- 2 Spoon frosting into corner of resealable heavy-duty food-storage plastic bag. Cut about 1/4 inch off corner of bag. Gently push cut corner of bag into center of cupcake. Squeeze about 2 teaspoons frosting into center of each cupcake for filling, being careful not to split cupcake. Frost tops of cupcakes with remaining frosting.
- 3 Sprinkle chocolate chips on top of each cupcake. Store loosely covered.

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banana

SPLIT CAKE

- 1 Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom only of 13x9-inch pan with shortening or cooking spray. In large bowl, beat cake mix, water, oil, eggs and mashed bananas on low speed 30 seconds; beat on medium speed 2 minutes, scraping bowl occasionally. Stir in chocolate chips. Pour into pan.
- 2 Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes.
- 3 In small microwavable bowl, microwave frosting uncovered on High 20 seconds; stir and add an additional 5 to 10 seconds, if necessary. Stir thoroughly or until very soft and smooth; spread evenly over cake. If desired, serve with banana slices, whipped topping, Betty Crocker® rainbow mix decorating decors and a cherry. Store loosely covered.

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ingredients

- 1 box Betty Crocker® SuperMoist® white cake mix

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

- 1 cup mashed bananas (2 medium)

- ¾ cup miniature semisweet chocolate chips

- 1 container (1 lb) Betty Crocker® Rich & Creamy chocolate frosting

premium TRES LECHES CAKE

ingredients

- 1 box Betty Crocker® SuperMoist® yellow cake mix
- 1¼ cups water
- 1 tablespoon vegetable oil
- 2 teaspoons vanilla
- 4 eggs
- 1 can (14 oz) sweetened condensed milk (not evaporated)
- 1 cup whole milk or evaporated milk
- 1 cup whipping cream
- 1 container Betty Crocker® Whipped fluffy white frosting

- 1 Heat oven to 350°F (325°F for dark or nonstick pan). Grease and flour or spray bottom and sides of 13x9-inch pan.
- 2 In large bowl, beat cake mix, water, oil, vanilla and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Pour into pan.
- 3 Bake 29 to 35 minutes or until edges are golden brown and toothpick inserted in center comes out clean. Let stand 5 minutes. Poke top of hot cake every 1/2 inch with long-tined fork, wiping fork occasionally to reduce sticking.
- 4 In large bowl, stir together sweetened condensed milk, whole milk and whipping cream. Carefully pour evenly over top of cake. Cover; refrigerate about 1 hour or until mixture is absorbed into cake. Frost with frosting.

happy birthday MARSHMALLOW CUPCAKES

ingredients

- 1 box Betty Crocker® SuperMoist® white cake mix
- Water, vegetable oil and egg whites called for on cake mix box
- 2 containers (1 lb each) Betty Crocker® Rich & Creamy creamy white frosting
- 24-30 large marshmallows
- Betty Crocker® colored sugar or candy sprinkles
- White or colored birthday candles

- 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, using water, oil and egg whites. Cool in pan 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.
- 2 Frost cupcakes with frosting.
- 3 Cut marshmallow with dampened kitchen scissors into slices; sprinkle with colored sugar. Arrange on cupcakes in flower shape. Place candle in middle of each flower.

1 Heat oven to 350°F (325°F for dark or nonstick pans). Grease bottom and sides of 13x9-inch pan or two 9-inch round cake pans and lightly flour, or spray with baking spray with flour.

2 In large bowl, beat all cake ingredients with electric mixer on low speed 30 seconds, scraping bowl occasionally. Beat on medium speed 2 minutes, scraping bowl occasionally. Pour into pan(s).

3 Bake as directed on box for 13x9-inch pan or 9-inch rounds. Cool completely.

4 In chilled large bowl, mix cream cheese and milk until smooth. Beat in whipping cream and powdered sugar with electric mixer on high speed, scraping bowl occasionally, until soft peaks form. Frost top of 13x9-inch cake or fill and frost cake layers. Store in refrigerator.

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ingredients

CAKE

- 1 box Betty Crocker® SuperMoist® German chocolate cake mix
- 1¼ cups water
- ½ cup vegetable oil
- 3 eggs
- 1 bottle (1 oz) red food color
- 1 tablespoon unsweetened baking cocoa

FROSTING

- 2 oz cream cheese, softened
- 2 teaspoons milk
- 1½ cups whipping cream
- ½ cup powdered sugar

mud slide

1 Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom only of 13x9-inch pan with shortening or cooking spray. In large bowl, beat cake mix, butter and eggs until well blended. Spread batter in pan.

2 Bake 19 to 24 minutes or until center is set (top will appear dry and cracked). Cool completely, about 1 hour.

3 Brush 2 tablespoons liqueur over cake. Let ice cream stand about 15 minutes at room temperature to soften. Spread ice cream over cake. Freeze 3 hours or until firm.

4 In medium bowl, mix frosting and 2 tablespoons liqueur; spread over ice cream. Freeze at least 1 hour.

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ingredients

- 1 box Betty Crocker® SuperMoist® chocolate fudge cake mix
- ½ cup butter or margarine, melted
- 2 eggs
- 2 tablespoons coffee-flavored liqueur or strong coffee
- 4 cups vanilla ice cream
- 1 container (12 oz) Betty Crocker® Whipped chocolate frosting
- 2 tablespoons coffee-flavored liqueur, if desired

better-than ALMOST-ANYTHING CAKE

ingredients

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

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

- 1 can (14 oz) sweetened condensed milk
- 1 jar (16 to 17 oz) caramel, butterscotch or fudge topping
- 1 container (8 oz) frozen whipped topping, thawed
- 1 bag (8 oz) toffee chips or bits

- 1 Heat oven to 350°F (325°F for dark or nonstick pan). Bake cake as directed on box for 13x9-inch pan.
- 2 Poke top of warm cake every 1/2 inch with handle of wooden spoon. Drizzle milk evenly over top of cake; let stand until milk has been absorbed into cake. Drizzle with caramel topping. Run knife around sides of pan to loosen cake. Cover and refrigerate about 2 hours or until chilled.
- 3 Spread whipped topping over top of cake. Sprinkle with toffee chips. Store covered in refrigerator.

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strawberry YOGURT CAKE

ingredients

- 1 box Betty Crocker® SuperMoist® white cake mix
- 3/4 cup water
- 1/3 cup vegetable oil
- 3 egg whites
- 1 container (6 oz) Yoplait® Original 99% Fat Free strawberry yogurt
- 1 container Betty Crocker® Whipped vanilla frosting
- 1 quart (4 cups) strawberries

- 1 Heat oven to 350°F (325°F for dark or nonstick pans). Generously grease and lightly flour bottoms and sides of two 8-inch or 9-inch round pans, or spray with baking spray with flour.
- 2 In large bowl, beat cake mix, water, oil, egg whites and yogurt with electric mixer on low speed 30 seconds; beat on medium speed 2 minutes (batter will be lumpy). Pour into pans.
- 3 Bake 8-inch rounds 27 to 32 minutes, 9-inch rounds 25 to 30 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes. Run knife around sides of pans to loosen cakes; remove from pans to cooling rack. Cool completely, about 1 hour.
- 4 Spread 1/3 cup frosting over 1 cake layer to within 1/4 inch of edge. Cut about 10 strawberries into 1/4-inch slices; arrange on frosted layer. Top with second layer. Frost side and top of cake with remaining frosting. Cut remaining strawberries in half; arrange on top of cake. Store loosely covered in refrigerator.



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- $\frac{1}{3}$ cup sweetened condensed milk (not evaporated)
 - 1 cup semisweet chocolate chips (6 oz)
 - 1 box Betty Crocker® SuperMoist® chocolate fudge cake mix
 - $\frac{1}{2}$ cup vegetable oil
 - 1 cup applesauce
 - 2 eggs
 - $\frac{1}{2}$ cup chopped pecans

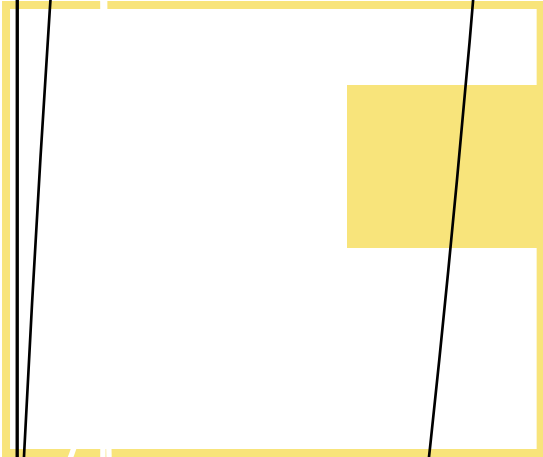
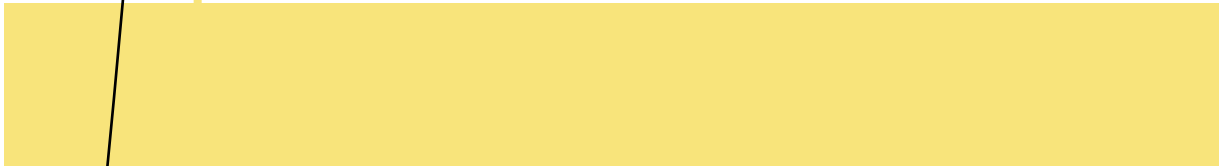
red velvet torte

molten CHOCOLATE CUPCAKES

ingredients

- ½ cup whipping cream
- 1 cup semisweet chocolate chips
- 1 box Betty Crocker® SuperMoist® devil's food cake mix
- 1 cup water
- ⅓ cup vegetable oil

- 1 In 1-quart saucepan, heat whipping cream over medium-high heat until hot but not boiling. Stir in chocolate chips until melted and mixture is smooth. Refrigerate about 1 hour, stirring occasionally, until thick.
- 2 Heat oven to 350°F (325°F for dark or nonstick pans). Grease and flour or spray with baking spray with flour 18 large (2 3/4x1 1/4-inch) muffin cups. In large bowl, beat cake mix, water, oil and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl constantly. Place 1/4 cup batter in each muffin cup. Spoon 1 tablespoon cold chocolate mixture on top of batter in center of each cup.
- 3 Bake 18 to 22 minutes or until top springs back when lightly touched. Cool 1 minute. Carefully remove from pan; place on parchment paper. Cool 10 minutes. Frost with chocolate frosting. Just before serving, dust with powdered sugar. Garnish with strawberry slices. Serve warm.



ing

- 1 box Betty Crocker® SuperMoist® cake mix (any flavor)

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

- 1 container (12 oz) Betty Crocker® Whipped fluffy white frosting or (1 lb) Betty Crocker® Rich & Creamy vanilla frosting

Yellow and red food colors

Blue and green neon food colors

- 3 packages (2.17 oz each) tropical flavor candy-coated fruit-flavored chewy candies or 1 bag (8 oz) candy-coated chocolate candies



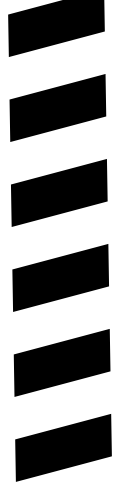
ultimate

chocolate

2 ingredients

- 1 cup chopped pecans
- 1 bag (6 ounces) semisweet chocolate chips (1 cup)
- Ice cream or Whipped cream, if desired
- Caramel and chocolate topping, if desired
- Chopped pecans, if desired

- 1 Heat oven to 350°F (325°F for dark or nonstick pan). Grease or spray bottom of 13x9-inch pan.
- 2 In large bowl, beat cake mix, water, oil and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Pour half of the batter into pan. Bake 22 minutes (25 minutes for dark or nonstick pan). 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 minutes (29 minutes for dark or nonstick pan) 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 topping and sprinkle with pecans. Store loosely covered at room temperature.



1 box Betty Crocker®
SuperMoist® cake mix
(any flavor)

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

Thin sparkler candles, 6
1/2x1/8 inch

margarita CUPCAKES

ingredients

- | | |
|---|--|
| 1½ cups crushed pretzels | 4 egg whites |
| ¼ cup butter or margarine, melted | 2 containers (6 oz each) Yoplait® Light Fat Free key lime yogurt |
| 2 tablespoons sugar | 1½ cups frozen whipped topping thawed |
| 1 box Betty Crocker® SuperMoist® white cake mix | 2 teaspoons grated lime peel |
| 1 cup nonalcoholic margarita mix | ⅓ cup coarsely crushed pretzels |
| ⅓ cup vegetable oil | |
| 2 teaspoons grated lime peel | |

- Heat oven to 350° F (325° F for dark or nonstick pans). Place paper baking cup in each of 24 regular-size muffin cups.
- In small bowl, combine 1 1/2 cups pretzels, butter, and sugar until blended. Spoon about 1/2 teaspoon pretzel mixture in each muffin cup.
- In large bowl, beat cake mix, margarita mix, oil, 2 teaspoons lime peel, and eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl, occasionally. Divide batter evenly among muffin cups (2/3 full).
- Bake 18 to 23 minutes until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely.
- In medium bowl, fold whipped topping, lime yogurt and 2 teaspoons lime peel until blended; frost cupcakes. Sprinkle with crushed pretzels.

chocolate GANACHE CAKE

ingredients

- box Betty Crocker® SuperMoist® chocolate fudge cake mix
- Water, vegetable oil and eggs called for on cake mix box
- container Betty Crocker® Rich & Creamy chocolate frosting
 - ⅓ cup whipping cream
 - ½ cup semisweet chocolate chips
 - bars (1.4 oz each) chocolate-covered toffee candy, very coarsely chopped

- Heat oven to 350°F (325°F for dark or nonstick pans). Make and cool cake as directed on box for two 8-inch or 9-inch round pans.
- Place 1 cake layer, rounded side down, on serving plate. Spread with about 1/3 cup frosting. Top with second layer, rounded side up. Frost side and top of cake with remaining frosting.
- In 1-quart saucepan, heat whipping cream over medium heat until hot (do not boil); remove from heat. Stir in chocolate chips until melted and smooth. Let stand 5 minutes. Carefully pour chocolate mixture onto top center of cake; spread to edge, allowing some to drizzle down side. Garnish top of cake with toffee candy. Refrigerate about 1 hour or until chocolate is set. Store covered in refrigerator.

Chocolate pudding

ingredients

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

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

- 1 box (4-serving size) milk chocolate instant pudding and pie filling mix
- 2 cups cold milk

- 1 Heat oven to 350°F (325°F for dark or nonstick pan).
- 2 Make and cool cake as directed on box for 13x9-inch pan.
- 3 Poke cake every 1/2 inch with handle of wooden spoon. In medium bowl, beat pudding mix and milk with wire whisk about 2 minutes. Pour pudding evenly over cake. Run knife around sides of pan to loosen cake. Refrigerate about 2 hours or until chilled. Store loosely covered in refrigerator.

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pink

CHAMPAGNE CUPCAKES

ingredients

CUPCAKES

- 1 box Betty Crocker® SuperMoist® white cake mix
- 1¼ cups champagne
- ⅓ cup vegetable oil
- 3 egg whites
- 4 to 5 drops red food coloring

FROSTING

- ½ cup butter or margarine, softened
- 4 cups powdered sugar

- ¼ cup champagne
- 1 teaspoon vanilla
- 4 to 5 drops red food coloring

GARNISH

- Pink decorator sugar crystals
- Edible pink pearls

- 1 Heat oven to 350°F (325°F for dark or nonstick pan). Place paper baking cup in each of 24 regular-size muffin cups.
- 2 In large bowl, combine dry cake mix and champagne. Add oil, eggs and food color. Beat with electric mixer on medium speed for 2 minutes. Divide batter evenly among muffin cups.
- 3 Bake 17 to 22 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.
- 4 In medium bowl, beat frosting ingredients with electric mixer on medium speed until smooth. Frost cupcakes. Sprinkle with pink sugar and pearls.

raspberry POKE CAKE

ingredients

- 1 box Betty Crocker® SuperMoist® white cake mix

Water, vegetable oil and egg whites called for on cake mix box

- 1 box (4-serving size) raspberry-flavored gelatin
- 1 cup boiling water
- ½ cup cold water
- 1 container (8 oz) frozen whipped topping, thawed (3 cups)

Fresh raspberries, if desired

- 1 Heat oven to 350°F (325°F for dark or nonstick pan).
- 2 Make and cool cake as directed on box for 13x9-inch pan.
- 3 Pierce cooled cake all over with fork. In small bowl, stir gelatin and boiling water until smooth; stir in cold water. Pour over cake. Run knife around sides of pan to loosen cake. Refrigerate 2 hours. Frost with whipped topping; garnish with raspberries. Store covered in refrigerator.