

Foods: Mix-it Up



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Recipes

APPLE PIE PIZZA

This dessert specialty is a favorite with teenagers!

- 1 pkg. applesauce spice cake mix with pudding
- 1 1/4 c. quick-cooking rolled oats
- 2 oz. (1/2 c.) shredded cheddar cheese
- 1/2 c. margarine or butter, softened
- 1 egg
- 1/4 c. chopped nuts
- 1/2 c. firmly packed brown sugar
- 21 oz. can apple fruit pie filling



Heat oven to 350 degrees F. Grease 12-inch pizza pan or 13x9-inch pan. In large bowl, combine cake mix, 1 c. oats, cheese and 6 T. margarine at low speed until crumbly. Reserve 1 c. crumbs for topping. To remaining crumbs, blend in egg. Press in prepared pan. Bake at 350 degrees F. for 12 minutes.

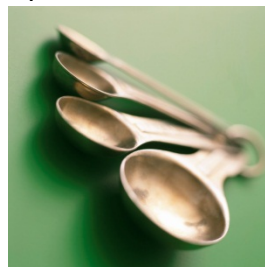
Meanwhile, to reserved crumbs, in same large bowl, add remaining 1/4 c. oats, 2 T. margarine, nuts and brown sugar. Mix thoroughly. Remove pan from oven and spread pie filling over crust. Sprinkle evenly with reserved crumb mixture. Return to oven and bake 15 to 20 minutes or until crumbs are light golden brown. Cool completely. Cut into wedges or squares. If desired, serve with whipped cream or ice cream. 12 servings

HAZELNUT TORTE

- 1 pkg. (18.5 oz.) yellow cake mix
- 1 c. finely chopped hazelnuts or filberts
- 1 1/2 c. chilled whipping cream
- 1/3 c. confectioners' sugar
- 1 pkg. (15.4 oz.) chocolate fudge frosting mix

Bake cake in 2 round layer pans, 8 or 9x1 1/2 inches, as directed on package except -- fold hazelnuts into batter. Cool. Split to make 4 layers.

In chilled bowl, beat cream and sugar until stiff. Fill layers. Prepare frosting as directed on package. Frost sides and top of cake. If desired, garnish top with additional hazelnuts. Because of the whipped cream, refrigerate any leftover cake.



FESTIVE CRANBERRY CAKE

- 1 pkg. (18.5 oz.) white cake mix
- 1 1/2 c. chilled whipping cream
- 1/3 c. confectioners' sugar
- 1 jar (14 oz.) cranberry-orange relish

Bake cake in 2 round layer pans, 9x1 1/2 inches, as directed on package. Cool thoroughly. Split to make 4 layers.

In chilled bowl, beat cream and sugar until stiff. Stack layers, spreading each with 1/4 of the whipped cream, then topping cream with 1/4 of the cranberry-orange relish and swirling it into whipped cream.

Chill cake 1 to 2 hours before serving. Because of the whipped cream, refrigerate any leftover cake. 12 to 16 servings

Variations

*Cranberry-Pineapple Cake: Do not split layers. Stir together 1 can (8 3/4 oz.) crushed pineapple and the cranberry-orange relish; drain.

Fill layers with 2/3 cup of the whipped cream covered with half the cranberry-pineapple mixture. Frost side and top of cake with remaining whipped cream and cover top of cake with remaining cranberry-pineapple mixture.

*Scandinavian Lingoberry Cake: Substitute 1 jar (14 oz.) lingonberries for the cranberry-orange relish.

MAPLE SYRUP CAKE

- 1 pkg. (18.5 oz) yellow cake mix
- 1/3 c. sugar
- 1 t. cinnamon
- 1 c. maple-flavored syrup
- 1/2 c. chopped nuts

Bake cake in baking pan, 13x9x2 inches, as directed on package. Cool 5 minutes. Cut cake into large diamond shapes. Mix sugar and cinnamon; sprinkle over top of cake. Heat syrup slightly; pour over cake. Sprinkle with nuts. Let stand a few minutes. Serve warm or cool.



BANANA UPSIDE-DOWN CAKE

1/4 c. butter or margarine
1/2 c. brown sugar (packed)
2 or 3 bananas
1 pkg. (18.5 oz.) yellow or devils food cake mix
Sweetened whipped cream

Heat oven to 350 degrees F. Melt butter over low heat in square pan, 8x8x2 or 9x9x2 inches, or round layer pan, 8 or 9x1 1/2 inches. Sprinkle brown sugar over butter. Peel bananas; cut into 1/2-inch slices and arrange slices evenly over sugar mixture.

Prepare cake mix as directed on package except -- pour half the batter (about 2 1/2 cups) evenly over banana slices.

Bake 35 to 45 minutes or until wooden pick inserted in center comes out clean. Invert cake immediately onto plate; leave pan over cake a few minutes. Serve warm topped with sweetened whipped cream. (Bake remaining batter in greased and floured 8 or 9-inch round layer pan as directed on package. Use cake as desired.) 9 servings

TRIPLE FUDGE CAKE

Chocolate pudding, chocolate cake and chocolate pieces! Our triple treat.

1 pkg. (4 oz.) chocolate pudding and pie filling
1 pkg. (18.5 oz.) devils food cake mix
1/2 c. semisweet chocolate pieces
1/2 c. chopped nuts

Heat oven to 350 degrees F. Grease and flour baking pan, 13x9x2 inches. In large saucepan, cook chocolate pudding and pie filling as directed on package. Blend cake mix (dry) thoroughly into hot pudding, beating by hand or with mixer 1 to 2 minutes. Pour into pan. Sprinkle batter with chocolate pieces and nuts.

Bake 30 to 35 minutes or until wooden pick inserted in center comes out clean. Serve warm or cool and, if desired, with whipped cream.



MERRY CHERRY MUFFINS

The flavors of orange, cinnamon, and cherry combine for a flavorful treat!

- 1 pkg. cherry nut quick bread mix
- 1/2 c. water
- 1/2 c. orange juice
- 1/4 c. oil
- 1 t. grated orange peel
- 1 egg



TOPPING

- 2 T. sugar
- 1/2 t. cinnamon
- 1 T. margarine or butter, melted

Heat oven to 375 degrees F. Generously grease bottom only of 12 to 15 muffin cups or line with paper baking cups. In large bowl, combine quick bread mix, water, orange juice, oil, orange peel and egg. Stir 50 to 75 strokes until dry particles are moistened. Fill prepared muffin cups 1/2 to 2/3 full. Bake at 375 degrees F. for 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pan. In small bowl, combine sugar and cinnamon. Brush tops of muffins with melted margarine. Sprinkle with sugar-cinnamon mixture. Serve warm. 12 to 15 muffins

BRIGHT MORNING BLUEBERRY MUFFINS

The favorite flavors of blueberry and lemon team up in these crunchy-topped muffins.

MUFFINS

- 1 pkg. blueberry nut quick bread mix
- 8 oz. carton lemon yogurt
- 2 T. lemon juice
- 1 egg

TOPPING

- 1/4 c. granola cereal
- 1 T. margarine or butter, softened
- 1 T. brown sugar
- 1/8 t. cinnamon



Heat oven to 375 degrees F. Generously grease bottom only of 12 to 15 muffin cups or line with paper baking cups. In large bowl, combine quick bread mix, lemon yogurt, lemon juice and egg. Stir 50 to 75 strokes until dry particles are moistened. Gently fold in contents of blueberry packet. Fill prepared muffin cups 1/2 to 2/3 full.

In small bowl, combine all topping ingredients; mix until crumbly. Sprinkle about 1 1/2 t. topping mixture on each muffin. Bake at 375 degrees F. for 15 to 20 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pan. Serve warm. 12 to 15 muffins

BANANA PEANUT BREAD

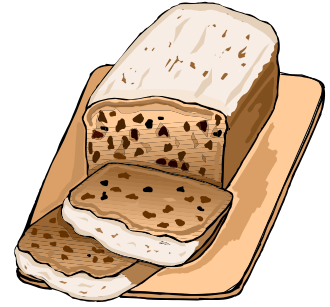
Two delicious flavors in one terrific bread!

BREAD

1 pkg. banana quick bread mix
1/2 c. chopped peanuts
1 c. milk
1 egg

FROSTING

1/2 c. powdered sugar
1/4 c. creamy peanut butter
3 T. milk



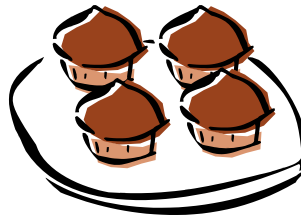
Heat oven to 350 degrees F. Generously grease and flour bottom only of 8x4 or 9x5-inch loaf pan. In large bowl, combine quick bread mix, peanuts, milk and egg; stir 50 to 75 strokes until dry particles are moistened. Pour into prepared pan.

Bake at 350 degrees F. for 40 to 45 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; loosen edges and remove from pan. Cool completely. In small bowl, beat frosting ingredients until well blended. Frost bread. Store tightly covered in refrigerator. 1 loaf

BROWNIE MALLOW MOUNTAINS

There's a surprise hidden in these fudgy, chocolate treats!

15 1/2 oz. pkg. fudge brownie mix
1/4 c. very hot tap water
1/4 c. oil
1 egg



TOPPING

14 marshmallows, cut in half
1 can ready to spread chocolate fudge frosting
Multi-colored sprinkles

Heat oven to 350 degrees F. Line 28 miniature muffin cups with paper baking cups. In large bowl, combine brownie mix, hot water, oil and egg. Beat 50 strokes with spoon. Fill prepared muffin cups 2/3 full. Bake at 350 degrees F. for 20 to 25 minutes. **DO NOT OVER BAKE.**

Remove from oven; immediately top each brownie cupcake with marshmallow half, placing cut-side-down. Return to oven; continue baking for 3 minutes or until marshmallows are puffed. Cool 5 minutes. Remove from pan; cool completely. Frost; decorate with multi-colored sprinkles. Store in airtight container. 28 miniature cupcakes

TIP: Brownie mixture can be spooned into 12 regular size, paper-lined muffin cups. Bake as directed. Top each brownie cupcake with whole marshmallow. Continue as directed. 12 cupcakes

CRUNCHY PEANUT BUTTER SWIRL BROWNIES

Delicious! A creamy peanut filling is swirled through a rich fudgy brownie.

FILLING

3 oz. pkg. softened cream cheese
1/3 c. peanut butter
1/4 c. sugar
1 t. vanilla
1 egg



BROWNIES

22 1/2 oz. pkg. fudge brownie mix
1/3 c. very hot tap water
1/2 c. oil
1 egg
1/2 c. chopped peanuts

Heat oven to 350 degrees F. Grease bottom only of 13x9-inch pan. In small bowl, blend filling ingredients; beat at medium speed until smooth. Set aside.

In large bowl, combine all brownie ingredients; beat 50 strokes with a spoon. Spread half of batter in prepared pan. Drop filling by tablespoonful's over brownie batter. Spoon remaining brownie batter over filling. Marble by pulling knife through batter in wide curves. Sprinkle with peanuts.

Bake at 350 degrees F. for 28 to 33 minutes. DO NOT OVER BAKE. Cool completely; cut into bars. Store tightly covered in refrigerator. 36 bars

EASY MIX LEMON CRINKLES

These tasty, tangy cookies are easily made using lemon cake mix.

1 pkg. lemon cake plus pudding mix
4-oz. container (1 3/4 c.) frozen whipped topping, thawed
3 T. oil
1 egg, slightly beaten
sugar or colored sugar

In large bowl, combine cake mix, whipped topping, oil and egg, mix thoroughly. Cover; chill dough 1 hour for easier handling.

Heat oven to 350 degrees F. Lightly grease cookie sheets. Shape dough into 1-inch balls; roll in sugar. Place 2 inches apart on prepared cookie sheets. Bake at 350 degrees F. for 10 to 12 minutes or until light golden brown around edges. Allow cookies to cool 1 minute before removing from cookie sheets. Cool completely. Store cookies in tightly covered container. 3 1/2 dozen cookies

SCHWARZWALDER KIRSHTORTE-BLACK FOREST CHERRY CAKE

- 1 pkg. devils food cake mix
- 1 (1 lb. 16 oz.) can cherry pie filling
- 2 c heavy cream, well chilled
- 1/3 c. confectioners' sugar
- 1 t. vanilla
- 1 t. grated orange rind



Prepare devils food cake mix as directed on package. Bake batter in 2 greased and floured 9 inch cake pans as directed on package. Remove cake layers from pan and cool on rack. Place 1 cooled layer on serving plate. Place pie filling in strainer and allow the excess juice to drain off. Do not press cherries or they will crush. Spread cherries on cake layer. Top with second cake layer. Combine cream, sugar, vanilla, and orange rind. Whip until cream is thick and holds its shape. Spread whipped cream on sides and top of cake. Chill until ready to serve.

Contributed by Jim Reese

RAVE REVIEWS CAKE

- 1 pkg. (2-layer size) white or yellow cake mix
- 1 pkg. (4-serving size) vanilla flavored instant pudding and pie filling
- 1 1/3 c. water
- 4 eggs
- 1/4 c oil
- 1 1/3 c. flaked coconut
- 1 c. chopped nuts

Combine cake mix, pudding mix, water, eggs and oil in large mixing bowl. Blend; beat at medium speed for 4 minutes. Stir in coconut and nuts. Pour into greased, floured 10-inch tube pan. Bake at 325 degrees F. for 60 minutes. Cool 15 minutes. Remove from pan.

ICING

COCONUT CREAM CHEESE FROSTING

Cream 1/3 c. butter; blend in 2 pkg. (3-oz. each) cream cheese. Add 1 box (16 oz.) confectioners' sugar alternately with 4 t. milk, beating well after each addition. Add 1/2 t. vanilla. Spread frosting over top and sides of cake. Sprinkle 1 cup coconut over frosting.

Contributed by Jim Reese



TURTLE CAKE

1 pkg. German chocolate cake mix

3/4 c. butter or margarine, softened

14 oz. caramels

1/2 c. evaporated milk

1 c. chopped pecans

1 c. chocolate chips

Mix cake mix as directed. Melt caramels and evaporated milk in heavy saucepan.

Pour half cake mixture in pan. Bake at 350 degrees F. for 10 minutes. Pour caramel mixture over this. Add nuts and chocolate chips. Cover with remaining batter. Continue baking for 30 minutes at 350 degrees F.

Contributed by Jim Reese

