surprise CUPCAKE CONES

1 Heat oven to 350°F (or 325°F for dark or nonstick pans). Place paper baking cup in each of 18 regular-size muffin cups; place mini paper baking cup in each of 18 mini muffin cups. Make cake mix as directed on box, using water, oil and eggs. Spoon evenly into regular and mini muffin cups.

2 Bake mini cupcakes 11 to 13 minutes, regular cupcakes 17 to 22 minutes, or until toothpick inserted in center comes out clean. Remove from pans to cooling racks. Cool completely, about 30 minutes.

3 If ice cream cone holder is unavailable, make a holder for the cones by tightly covering the tops of 2 empty square or rectangular pans (at least 2 to 2 1/2 inches deep) with heavy-duty foil. With sharp knife, cut 18 “stars” in foil, 3 inches apart, by making slits about 1 inch long.

4 Place about 2 teaspoons candies in each ice cream cone. Remove paper cups from cupcakes. For each cone, frost top of 1 regular cupcake with frosting; turn upside down onto a cone. Frost bottom (now the top) of cupcake. Place mini cupcake upside down on frosted regular cupcake; frost side of regular cupcake and entire mini cupcakes completely (it’s easiest to frost from the cone toward the top). Sprinkle with candy decors. Push cone through foil opening in cone holder; the foil will keep it upright.

Ingredients:
- 1 box Betty Crocker® SuperMoist® yellow cake mix
- Water, vegetable oil and eggs called for on cake mix box
- 18 flat-bottom ice cream cones
- 3 containers (12 oz each) Betty Crocker® Whipped strawberry frosting
- ¼ cup Betty Crocker® candy decors
CREAM-FILLED CUPCAKES

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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**premium TRES LECHEs CAKE**

**Ingredients**

1 box Betty Crocker® SuperMoist® yellow cake mix
1¾ cups water
2 tablespoons 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.

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**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.

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**Red Velvet Cake**

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 powered 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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**Mudslide Ice Cream 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, 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**

**CAKE**
- 1 box Betty Crocker® SuperMoist® German chocolate cake mix
- 1 ¼ 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
- 1 ½ cups whipping cream
- ½ cup powdered sugar

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**Easy Red Velvet Cake**

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**Mudslide Ice Cream Cake**

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**better-than ALMOST-ANYTHING CAKE**

**ingredients**

1 box Betty Crocker® SuperMoist® German chocolate cake mix
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
¼ 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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1 Heat oven to 350°F (325°F for dark or nonstick pan). Make cake as directed on box for 13x9-inch pan. Cool 15 minutes.

2 Mix lemonade concentrate and powdered sugar. Pierce top of warm cake every 1/2 inch with long-tined fork, wiping fork occasionally to reduce sticking. Drizzle lemonade mixture evenly over top of cake. Run knife around sides of pan to loosen cake. Cover and refrigerate about 2 hours or until chilled.

3 Spread frosting over top of cake. Sprinkle with sugar. Store covered in refrigerator.

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triple-fudge CAKE

1 Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom only of 13x9-inch pan with shortening; lightly flour.

2 In small microwavable bowl, microwave milk and 1/2 cup of the chocolate chips uncovered on Medium (50%) about 1 minute or until chocolate is softened; stir until smooth and set aside.

3 In large bowl, beat cake mix and oil with electric mixer on low speed 30 seconds (mixture will be crumbly); reserve 1 cup. Add applesauce and eggs; beat on low speed 30 seconds, scraping bowl occasionally (batter will be thick and grainy). Beat on medium speed 2 minutes, scraping bowl occasionally. Spread batter in pan.

4 Drop melted chocolate mixture by teaspoonfuls over batter, dropping more around edge than in center. Stir remaining 1/2 cup chocolate chips and the pecans into reserved cake mixture; sprinkle over batter.

5 Bake 38 to 43 minutes or until center is set. Run knife around side of pan to loosen cake. Cool completely, about 2 hours. Store covered at room temperature.

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lemonade PARTY CAKE

1 Heat oven to 350°F (325°F for dark or nonstick pan). Make cake as directed on box for 13x9-inch pan. Cool 15 minutes.

2 Mix lemonade concentrate and powdered sugar. Pierce top of warm cake every 1/2 inch with long-tined fork, wiping fork occasionally to reduce sticking. Drizzle lemonade mixture evenly over top of cake. Run knife around sides of pan to loosen cake. Cover and refrigerate about 2 hours or until chilled.

3 Spread frosting over top of cake. Sprinkle with sugar. Store covered in refrigerator.

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ingredients

<table>
<thead>
<tr>
<th>triple-fudge CAKE</th>
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<tbody>
<tr>
<td>1 box Betty Crocker® SuperMoist® lemon or yellow cake mix</td>
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<tr>
<td>Water, vegetable oil and eggs called for on cake mix box</td>
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<tr>
<td>1 can (6 oz) frozen lemonade concentrate, thawed</td>
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<tr>
<td>¾ cup powdered sugar</td>
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<tr>
<td>1 container Betty Crocker® Whipped fluffy white or fluffy lemon frosting</td>
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<td>Yellow colored sugar, if desired</td>
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<table>
<thead>
<tr>
<th>ingredients</th>
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<tbody>
<tr>
<td>½ cup sweetened condensed milk (not evaporated)</td>
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<tr>
<td>1 cup semisweet chocolate chips (6 oz)</td>
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<tr>
<td>1 box Betty Crocker® SuperMoist® chocolate fudge cake mix</td>
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<tr>
<td>½ cup vegetable oil</td>
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<tr>
<td>1 cup applesauce</td>
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<tr>
<td>2 eggs</td>
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<tr>
<td>½ cup chopped pecans</td>
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red velvet torte
WITH WHITE TRUFFLE FROSTING

CAKE
1 box Betty Crocker® SuperMoist®
German chocolate cake mix
1¼ cup water
½ cup vegetable oil
3 eggs
1 tablespoon baking cocoa

FROSTING
1½ cups white vanilla baking chips
2¼ cups Betty Crocker®
Rich & Creamy vanilla frosting (from two
1-lb containers)

1 Heat oven to 350°F (325°F for dark or nonstick pans). Grease or spray bottoms only of two 8-inch round cake pans. In large bowl, beat cake ingredients with electric mixer on low speed 30 seconds; beat on medium speed 2 minutes. Pour into pans.

2 Bake and cool as directed on box for 8-inch rounds. Slice each cake layer in half horizontally to make a total of 4 layers.

3 In medium microwavable bowl, microwave baking chips uncovered on Medium (50%) 4 to 5 minutes, stirring halfway through microwave time. Stir until smooth; cool 5 minutes. Stir in frosting until well blended. Place 1 cake layer, cut side up, on serving plate; spread with 1 cup of the frosting. Repeat with second and third cake layers. Top with remaining cake layer, cut side down; frost with remaining frosting.

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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
½ cup vegetable oil
3 eggs
1 container Betty Crocker®
Rich & Creamy chocolate frosting
Powdered sugar
Sliced strawberries

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.

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Heat oven to 350°F (325°F for dark or nonstick pans). Grease and flour bottom and side of 9-inch round cake pan, or spray with baking spray with flour. Place paper baking cup in each of 12 regular-size muffin cups.

2 Make cake mix as directed on box, using water, oil and eggs. Spread half of batter in round pan; spoon remaining batter into muffin cups. Bake as directed on box. Cool completely, about 1 hour.

3 In small bowl, place 1 tablespoon frosting; stir in 2 drops yellow food color. In another small bowl, place 1/4 cup frosting, 3 drops yellow food color and 1 drop red food color; stir to make orange frosting. In third small bowl, place 1/2 cup frosting; stir in 7 drops blue neon food color. To remaining frosting in container, stir in 7 drops green neon food color.

4 On serving plate, place cake layer with rounded side down. Frost top and side with green frosting. Frost 7 cupcakes with blue frosting, 4 cupcakes with orange frosting and 1 cupcake with yellow frosting. Place 1 blue cupcake on center of green frosted cake. Place remaining blue cupcakes, sides touching, in circle around center cupcake. Place 2 rows of 2 orange cupcakes on top center of blue cupcakes. Place yellow cupcake on top center. Press candies into frosting to decorate. Store loosely covered at room temperature.

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CARROT CAKE

**ingredients**

**CAKE**
- 1 box Betty Crocker® SuperMoist® carrot cake mix
- 1/2 cup orange juice or water
- 1/2 cup vegetable oil
- 1 can (8 oz) crushed pineapple in juice, undrained
- 1 teaspoon orange peel
- 1 teaspoon vanilla
- 4 eggs
- 1/2 cup chopped nuts
- 1/2 cup coconut
- 1/2 cup chopped raisins

**FROSTING**
- 1 to 2 teaspoons orange peel, if desired
- 1 container (1 lb) Betty Crocker® Rich & Creamy cream cheese frosting

1. Heat oven to 350°F (325°F for dark or nonstick pans). Grease two 8- or 9-inch round cake pans or 13x9-inch pan and lightly flour, or spray with baking spray with flour. In large bowl, beat cake mix, orange juice, oil, pineapple, orange peel, vanilla and eggs on low speed 30 seconds. Beat on medium speed 2 minutes. Stir in nuts, coconut and raisins. Pour into pans.

2. Bake 8- or 9-inch rounds 30 to 35 minutes, 13x9-inch pan 37 to 43 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes. Run knife around side of pans to loosen cakes; remove rounds from pans to cooling racks. Cool completely, about 1 hour.

3. Stir orange peel into frosting. Place 1 cake layer, rounded side down, on serving plate. Spread with about 1/3 cup frosting. Place other layer, rounded side up, on top. Frost side and top of cake with remaining frosting or frost top of 13x9-inch cake. Store in refrigerator.

TURTLE CAKE

**ingredients**

- 1 box Betty Crocker® SuperMoist® devil’s food cake mix
- 1/3 cups water
- 1/2 cup vegetable oil
- 3 eggs
- 1 bag (14 oz) caramels
- 1/2 cup evaporated milk
- 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.

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**CUPCAKES**

1. Heat oven to 350°F. Place paper baking cup in each of 24 regular-size muffin cups. In large bowl, beat cake mix and gelatin with electric mixer on low speed 30 seconds. Add remaining cupcake ingredients. Beat with electric mixer on low speed 30 seconds; beat on medium speed 2 minutes, scraping bowl as necessary. Divide batter evenly among muffin cups, filling each about 2/3 full.

2. Bake 17 to 22 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes. Remove from pan to cooling rack. With toothpick or wooden skewer, pierce tops of cupcakes in several places.

3. In small bowl, mix 1 cup powdered sugar and enough of the 2 to 2 1/2 tablespoons lime juice until glaze is smooth and thin enough to drizzle. Drizzle and spread glaze over cupcakes. Cool completely, about 30 minutes.


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**GLAZE**

1. cup powdered sugar
2 to 2 1/2 tablespoons Key lime juice

**FROSTING**

1. package (8 oz) cream cheese, softened
1/4 cup butter or margarine, softened
1 teaspoon vanilla
3 1/2 cups powdered sugar
Grated lime peel, if desired

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**Spiral CANDLE CAKE**

1. 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.

2. While cake is cooling, place candles in warm water until soft and pliable; wrap each candle around pencil. Cool candles about 15 seconds; remove pencils.

3. Place 1 cake layer, rounded side down, on serving plate. Spread with about 1/3 cup frosting. Place other layer, rounded side up, on top. Frost side and top of cake with remaining frosting. Arrange candles and wafers on cake.

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**Margarita Cupcakes**

**Ingredients**

- 1 1/2 cups crushed pretzels
- 1/4 cup butter or margarine, melted
- 2 tablespoons sugar
- 1 box Betty Crocker® SuperMoist® white cake mix
- 1 cup nonalcoholic margarita mix
- 1/2 cup vegetable oil
- 2 teaspoons grated lime peel
- 1/3 cup vegetable oil
- 2 teaspoons grated lime peel
- 1/2 cup coarsely crushed pretzels
- 1 1/2 cups pretzels, butter, and sugar
- 2 cups frozen whipped topping
- 2 teaspoons lime peel
- 1/2 cup coarsely crushed pretzels
- 2 containers (6 oz each) Yoplait® Light Fat Free key lime yogurt
- 1 1/2 cups margarita mix
- 2 teaspoons lime peel

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. 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.

3. 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).

4. Bake 18 to 23 minutes until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely.

5. 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**

- 1 box Betty Crocker® SuperMoist® chocolate fudge cake mix
- Water, vegetable oil and eggs called for on cake mix box
- 1 container Betty Crocker® Rich & Creamy chocolate frosting
- 1/2 cup whipping cream
- 1/2 cup semisweet chocolate chips
- 2 bars (1.4 oz each) chocolate-covered toffee candy, very coarsely chopped

1. 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.

2. 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.

3. 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.

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POKE CAKE

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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CUPCAKES

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 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 small bowl, mix filling ingredients. Spoon into small resealable food-storage plastic bag; seal bag. Cut 3/8-inch tip off one bottom corner of bag. Insert tip of bag into opening in each cupcake; squeeze bag to fill opening.

1 In medium bowl, stir together 1 container butter cream frosting, the lemon peel and lemon juice. Frost cupcakes. Sprinkle with stars.

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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

FILLING
¾ cup Betty Crocker® Whipped vanilla frosting (from 12-oz container)

FROSTING
½ cup marshmallow creme
1 container (12 oz) Betty Crocker® Whipped butter cream frosting
2 teaspoons grated lemon peel
4 teaspoons fresh lemon juice
cup Betty Crocker® star decors

Ingredients

CUPCAKES
1 box Betty Crocker® SuperMoist® yellow or lemon cake mix
Water, vegetable oil and eggs called for on cake mix box

FILLING
¼ cup Betty Crocker® Whipped vanilla frosting (from 12-oz container)

1 box Betty Crocker® SuperMoist® lemon cake mix
Water, vegetable oil and eggs called for on cake mix box

FILLING
¾ cup Betty Crocker® Whipped vanilla frosting (from 12-oz container)
**CHAMPAGNE CUPCAKES**

**ingredients**

**CUPCAKES**
- 1 box Betty Crocker® SuperMoist® white cake mix
- 1¼ cups champagne
- ½ 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.

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**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.

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