

## Chocolate Cake Mix Recipes



Attached are the winning recipes for the month of June 2015. You will notice we have added photos to this month's document. These are the photos that are used in our presentation at the food shelf. They are the photos of the actual product that was prepared and photographed by our Menu Makers cooks.

Our program is becoming more and more popular each month. Thank you to all who voted this month. Your participation in our Menu Makers program is essential to our success and is so greatly appreciated.

**COOK'S CHOICE FIRST PLACE AWARD**  
**Pumpkin Chocolate Cake**



**You will need:**

1 box of devil's food cake mix

1 can (15 oz.) pumpkin

**Instructions:**

- Preheat oven to 400 degrees F. Mix the two ingredients listed above together.
- Don't bother looking at the box! You don't need eggs, oil, or anything else - just the pumpkin!
- Transfer the batter to a greased 9 inch pan.
- Mixture should be thick. Don't worry. Bake 25 minutes.
- Cool the cake before frosting with your favorite topping.

## Mint Chocolate Chip Cake Mix Cookies



### You will need:

1 box dark chocolate cake mix

2 tbsp. brown sugar

2 - 3 eggs

1/3 cup oil

2 tbsp. water

1 (10 oz.) bag dark chocolate and mint morsels

### Instructions:

- Preheat oven to 350 degrees F.
- Use an electric mixer to mix cake mix, eggs, oil, and water together until a soft dough forms.
- Fold in the dark chocolate and mint morsels.
- Drop by spoonful onto an ungreased cookie sheet. Bake about 8 - 10 minutes until set in the middle. Makes about 3 dozen cookies.

## Oreo Puddin' Poke Cake



### You will need:

1 box chocolate cake mix

ingredients listed on cake box

2 (4 oz.) packages of instant Oreo pudding

4 cups milk (2% or higher)

crushed Oreo cookies (optional)

### Instructions:

- Preheat oven to 350 degrees F. Mix cake according to instructions and bake in a well-greased 9 x 13 inch pan.
- Just before cake is done, start making the pudding. Mix until lumps are removed.
- Let pudding mix sit for about 2 minutes. You want it to be slightly, but not fully, thickened.
- While cake is still warm, use the handle of a wooden spoon to poke holes (about 1" apart) all over cake.
- Pour pudding mixture all over cake aiming for the holes. Spread mixture over the holes.
- Place cake in refrigerator and allow it to cool completely.
- Once it is set, top with crushed Oreos. Cake needs to be kept refrigerated.

## Darn Good Chocolate Cake



### You will need:

1 devil's food cake mix  
 $\frac{1}{2}$  cup water  
chocolate frosting of choice

1 (4 oz.) instant chocolate pudding mix  
 $\frac{1}{2}$  cup vegetable oil

1 cup sour cream  
4 large eggs

### Instructions:

- Preheat oven to 350 degrees F. Grease and flour two 9 inch round cake pans.
- Place cake mix, pudding mix, sour cream, water, oil, and eggs in large mixing bowl.
- Blend with electric mixer on low speed for 1 minute.
- On medium speed, continue to blend for 2 - 3 minutes; occasionally scraping sides of bowl.
- The batter will be thick and should look well combined. Pour batter into prepared pans and smooth it out.
- Bake for 27 - 32 minutes. Do not over bake. Use toothpick to test center. Cool and frost as desired.

## Goey Chocolate Cake Bars



### You will need:

1 box chocolate cake mix

$\frac{1}{2}$  cup PLUS  $\frac{1}{3}$  cup evaporated milk, separated

$\frac{1}{2}$  cup butter or margarine

1 bag (14 oz.) caramels, unwrapped

$\frac{1}{4}$  cup peanut butter

### Instructions:

- Preheat oven to 350 degrees F. Spray 9 x 9 inch pan with cooking spray and set aside.
- Melt caramels and  $\frac{1}{2}$  cup evaporated milk in medium saucepan over low heat.
- Stir occasionally for about 12 minutes. Set aside.
- Microwave peanut butter and butter/margarine in microwave until melted and smooth.
- Stir in remaining  $\frac{1}{3}$  cup evaporated milk and cake mix for 1 minute until smooth.
- Press  $\frac{1}{2}$  cake mixture into prepared pan. Bake about 10 minutes.
- Remove from oven and spoon on melted caramel mixture. Break off soft remaining cake mixture and sprinkle over caramel layer.
- Bake an additional 18 to 20 minutes or until top is set.
- Cool until bars are room temperature. Cut into 18 bars and store in tightly covered pan at room temperature.

## Chocolate Greek Yogurt Cake Bites



### You will need:

1 box of chocolate cake mix

$\frac{1}{2}$  cup water

6 oz. vanilla Greek yogurt

Frosting or glaze mix of choice

candy sprinkles

### Instructions:

- Preheat oven to 350 degrees F. Lightly grease mini muffin pan.
- Pour cake mix into mixing bowl. Whisk in water until combined.
- Add Greek yogurt and mix until combined and not lumpy.
- Scoop rounded heaping teaspoons into the mini muffin pan.
- Bake at 350 degrees F for 12 - 15 minutes until tops spring back when touched.
- Remove cake bites from oven and let cool for 2 - 3 minutes before removing them from pan.
- Place them on parchment paper. Drizzle frosting or glaze over the tops and cover with sprinkles.