



17
EFFORTLESS
RECIPES WITH



CAKE MIX



17 Effortless Recipes with Cake Mix

Copyright 2015 by Prime Publishing LLC

All rights reserved. No part of this book may be reproduced or transmitted in any form or by any means, electronic or mechanical, including photocopying, recording, or by any information storage or retrieval system, without written permission from the publisher, except in the case of brief quotations embodied in critical articles and reviews.

Trademarks are property of their respective holders.
When used, trademarks are for the benefit of the trademark owner only.

Published by Prime Publishing LLC, 3400 Dundee Rd., Suite 220, Northbrook, IL 60062 – www.primecp.com



[Free Recipes from the Mr. Food Test Kitchen](#)



[Free Recipes](#)



[Free Lighter Recipes](#)



[Free Recipes to Make in Your Slow Cooker](#)



[Free Copycat Recipes](#)



[Gluten-Free Recipes](#)



[Free Casserole Recipes](#)



[Free Dessert Recipes](#)



[Favorite Southern Recipes](#)

Letter from the Editor

Dear Cooking Enthusiast:

Baking is fun but let's face it, sometimes you just don't have the time to create all the different *dessert recipes* you want to. With this collection of *17 Effortless Recipes With Cake Mix*, baking becomes easy and efficient! Skip all the extra work and still get the same delicious results; try one of these amazing recipes using cake mix and you'll understand what we're talking about!

Discover the huge variety of drool-worthy desserts that you can whip up using a packaged cake mix. There's a little something for every taste bud in this collection. We've rounded up the best chocolate cake recipes as well as some great fruity recipes perfect for the summer. Plus we're sharing some of our favorite cake mix recipes straight from our test kitchen! From Orange Blossom Cake (pg. 17), to Glazed Birthday Cake Muffins (pg. 30), there's sure to be something for everyone in this collection.

So if you need a quick and easy dessert recipe you can whip up in a flash that still tastes like it was made from scratch, try one of these simple cake mix recipes and get ready to 'wow' your friends. With a recipe for almost any occasion, you're sure to find some delightful options that may stay in your baking repertoire for years to come.

You can always find more free recipes, cooking tips, product reviews and more on our website. Feel free to share this eCookbook with family and friends, and be sure to [sign up for our free newsletter](#) to get recipe ideas delivered right to your inbox.

Happy baking!

Sincerely,

The Editors of RecipeLion

[RecipeLion.com](http://www.recipeLion.com) & [RecipeChatter.com](http://www.recipeChatter.com)

Table of Contents

Cake Mix Cakes with Fruit.....	6
Orange Pineapple Fluff Cake	6
Warm Lemon Pudding Cake.....	8
All-Star Cake Mix Pudding Cake	10
Key Lime Cake	12
Creamy Pina Colada Cake	14
Classic Pineapple Upside Down Cake.....	16
Orange Blossom Cake	18
Cake Mix Cobblers and Dump Cakes	20
Texas Cobbler.....	20
Apple Cranberry Dump Cake	22
Pumpkin Dump Cake.....	23
Chocolate Cake Mix Cakes	25
Greek Yogurt Chocolate Zucchini Cake Recipe	25
Oreo Pudding Poke Cake	27
Better Than Anything Chocolate Pudding Poke Cake	29
Other Cake Mix Recipes We Love.....	31
Glazed Birthday Cake Muffins.....	31
Ode to Elvis Poke Cake.....	33
Shortcut Coconut Cream Cake	35
Millionaire’s Cake	37

Thank You 39

Cake Mix Cakes with Fruit

[Orange Pineapple Fluff Cake](#)

by: [Blair Lonergan from The Seasoned Mom](#)



A moist, brightly-flavored orange cake is topped with a light and fluffy pineapple frosting in this cool and refreshing Orange Pineapple Fluff Cake. Since the recipe starts with a cake mix, it is an easy and delicious complement to the warm, sunny days of the season. This cake will be the star of any summer get together, and you will never believe how easy it is to make. Fruity and fun, the creamy icing and moist cake will leave a lasting impression on any dessert lover.

Ingredients

- 1 (16.5-ounce) box yellow cake mix
- 4 eggs
- 1 cup oil
- 5 drops Young Living orange essential oil (optional)
- 1 (15-ounce) can mandarin oranges in syrup, undrained
- 1 (16-ounce) container frozen whipped topping, thawed (or 2 8-ounce containers)
- 1 (3.4-ounce) box vanilla instant pudding mix (just the dry mix; do not prepare the pudding)
- 1 (20-ounce) can crushed pineapple, drained

Instructions

1. Preheat oven to 350 degrees F. Spray a 13 x 9-inch cake pan with cooking spray and set aside.
2. In a large bowl, beat together cake mix, eggs, and oils on low speed for about 30 seconds. Beat at medium speed for 2 minutes. Add mandarin oranges (with their syrup) and mix on low speed for about 30 seconds, or until completely combined.

3. Bake cake for about 30 minutes, or until a toothpick inserted in the center comes out clean.
4. Allow cake to cool completely.
5. In a separate large bowl, gently fold together whipped topping, pudding mix, and crushed pineapple. Spread "frosting" on cooled cake.
6. Refrigerate until ready to slice and serve!

Warm Lemon Pudding Cake

By: [Mandy from Mandy's Recipe Box](#)



This luscious lemon cake recipe comes out of the oven warm and oozing with lemon pudding! Warm Lemon Pudding Cake is a cake mix recipe that couldn't be easier to make. With yellow cake mix, instant lemon pudding mix, and just a few other ingredients, you can make this deliciously simple cake recipe that's like a chocolate lava cake but with lemon flavor! When it comes to lemon dessert recipes, this one is great all year.

Ingredients

- 1 package yellow cake mix (I used Betty Crocker, get the kind that makes a 9x13-inch size) + ingredients called for on back of cake box
- 2 packages (3.4-ounces each) instant lemon pudding mix
- ½ cup sugar
- 2 cup cold milk
- 1¼ cup water
- 2 tablespoon powdered sugar (for dusting)

Instructions

1. Preheat oven to 350 degrees F.
2. Prepare cake as directed on package.
3. Pour into a greased 9x13-inch pan.
4. Beat dry pudding mixes, granulated sugar, milk and water with whisk 2 min.; pour over batter in dish. Don't spread it. You'll fail.
5. Place baking dish on baking sheet. (Baking sheet will catch any sauce that might bubble over sides of dish as dessert bakes).

6. Bake 55 min. to 1 hour or until toothpick inserted in center comes out clean.
7. Cool 20 min. (Sauce will thicken slightly as it cools).
8. Sprinkle with powdered sugar.
9. Serve warm.
10. Refrigerate leftovers.

Note

- For stronger lemon flavor, add the zest and juice from 1 lemon to pudding mixture before pouring over batter in baking dish.
- Try serving this topped with fresh raspberries or blueberries.
- If you don't fancy lemon, you may substitute vanilla-flavored instant pudding.

All-Star Cake Mix Pudding Cake

By: [Danelle from Let's Dish](#)



This creamy pudding cake recipe is topped with fresh fruit and bursting with refreshing, sweet flavor. All Star Cake Mix Pudding Cake is a yummy cake recipe that's super simple to make. It's a yellow cake recipe topped with pudding mix and cream cheese. A layer of whipped topping is spread on top followed by fresh fruit that makes it especially great during the warmer months. This cake is sure to be a family favorite.

Ingredients

- ¾ of the yellow cake mix of your choice
- ½ cup water
- 1 egg
- 2 cups milk
- 8 ounces cream cheese, softened
- 1 package (3.9-ounce) instant vanilla pudding
- 1 (8-ounce) tub frozen whipped topping
- 1 (8-ounce) can pineapple tidbits, drained
- 1 ½ cups fresh strawberries, sliced
- 1 ½ cups fresh blueberries or black berries
- ½ cup coconut

Instructions

1. Preheat oven to 350 degrees F.
2. Spray a 9×13-inch baking pan with non-stick cooking spray.

3. Mix 3/4 of the cake mix with the water and egg until well blended.
4. Pour into the prepared pan and bake for 15-20 minutes; cool completely.
5. Meanwhile, beat the cream cheese until light and fluffy.
6. Gradually beat in the milk and mix until smooth. Stir in the instant vanilla pudding.
7. Spread the pudding mixture evenly on the cooled cake. Top the pudding layer with the whipped topping.
8. Sprinkle the coconut over the whipped cream layer. Top with the pineapple and berries.
9. Chill for at least 2 hours before serving.

Key Lime Cake

By: *Nellie from Butter with a Side of Bread*



We normally think of pie when we think of key limes, however this Key Lime Cake will have you running back for a second slice without question. This easy-to-make cake mix cake is one of our favorites for summer because of its perfect citrus flavor, which is light and refreshing. White cake mix, Cool Whip, and lime juice and zest come together to create this super scrumptious cake. Top it off with fresh berries, and there's really no way you can go wrong with this easy cake recipe.

Ingredients

- 1 box white cake mix (add water, oil and eggs according to package directions)
- 3 tablespoons lime juice
- 2 cups raspberries or blackberries (or both!)
- 1 (8-ounce) container Cool Whip
- 1 (14-ounce) can sweetened condensed milk
- ½ cup fresh lime juice (3-4 limes squeezed)
- Lime zest

Instructions

1. Make cake mix as directed, except substitute 3 tablespoons of lime juice for 3 tablespoons of the required water.
2. Bake at 350 degrees F in two 9-inch cake pans.
3. Let the cakes cool completely before adding the topping.

4. Zest limes and save the zest to sprinkle on the top of the cake. Squeeze the limes and whip the condensed milk and lime juice together for about 4-5 minutes with an electric mixer. Fold in the Cool Whip. If you want the topping to appear a little greener, add a few drops of green food coloring.
5. Place one cake on a cake plate and sprinkle half of the berries on top. Smooth half of the topping mixture on top of the berries and then place the other cake on top. Spread the remaining topping on the second cake and sprinkle the rest of the berries on top, along with the lime zest.
6. Refrigerate for about 2-3 hours before serving. Enjoy!

[Creamy Pina Colada Cake](#)

By: [Teresa from Can't Stay Out of the Kitchen](#)



You won't find another coconut poke cake recipe like this one. Creamy Pina Colada Poke Cake is a moist and rich dessert that will bring a little tropical flavor to your life, even during the colder months of the year. This cake is made with cream of coconut, so the simple yellow cake is completely infused with delicious coconut flavor. Top the cake with Cool Whip and some toasted coconut to give it a finished look. Your family and friends will love it when you serve this cake at your next party!

Ingredients

- 1 box yellow cake mix with pudding in batter
- half-and-half
- 1 (14-ounce) can sweetened condensed milk
- 1 can cream of coconut
- 1 (12-ounce) tub Cool Whip
- Coconut flakes as desired
- 1 flexible straw (for poking holes in the cake)

Instructions

1. Bake one box of yellow cake mix with pudding as directed for a 9x13-inch baking pan, except substitute half-and-half for the water in the recipe.
2. As soon as cake comes from oven, poke holes about every two inches apart throughout the cake with a straw.
3. Pour a can of condensed milk over top, spreading so every hole is filled.
4. Let sit for 10 minutes.
5. Poke more holes in the cake and pour a can of cream of coconut over top.
6. Cool cake completely.

7. Spread a 12 or 16-ounce container of Cool Whip over the top, then sprinkle with coconut on top of cake as desired.
8. Refrigerate until ready to serve.

Notes

- I only had regular cake mix on hand, so I used that and a box of instant vanilla pudding mix.
- I substituted half-and-half for the water in the recipe on the back of the box for a richer-tasting, creamier cake.
- You can usually find Cream of Coconut in the section of the store where they sell Daiquiri mixes and other liqueurs, though there is no alcohol content in it. Be sure to shake or stir the can really well before pouring over the top as it settles to the bottom easily.
- During holiday season, I color the coconut in red and green for a festive touch.
- You CANNOT substitute coconut milk for the cream of coconut in this recipe – it will not turn out the same.

Classic Pineapple Upside Down Cake

By: Judith Hines, RecipeLion Test Kitchen Recipe



You love easy cake recipes, especially popular ones that everyone enjoys again and again. This recipe is so simple and tastes amazing! It uses only 5 ingredients, including pineapple cake mix. Pineapple upside down cakes are usually made for special occasions and holidays, which is why you'll want to savor every last bite when you get a slice. The delicious pineapple flavor and unique preparation of this cake make it timeless. Make this cake at your next family reunion and watch as each generation of your family goes gaga.

Ingredients

- 1 (20-ounce) can pineapple slices, drained and juice measured
- 1 cup firmly packed brown sugar
- 1 stick butter
- 10 red maraschino cherries
- 1 (16.5-ounce) boxed cake mix, Pineapple Supreme flavor
- 3 eggs
- 1/3 cup oil

Instructions

1. Preheat oven to 350 degrees F. Spray a 9 x 13-inch baking pan (or two 9-inch pans) with cooking spray. Cut parchment paper to fit the bottom of the pan, lay it into the pan and rub to coat with the spray, then turn paper over, greased side up.
2. Drain the pineapple slices and measure the juice in a measuring cup. Add water as necessary to make 1 cup liquid.
3. Sprinkle the brown sugar evenly over the bottom of the pan(s) and arrange circles of pineapple on top. Melt the butter and pour it over the brown sugar and pineapple, then place a cherry into the center of each pineapple circle.
4. Place cake mix into large bowl of an electric mixer and with motor on low, beat in the cup of liquid plus the oil. Add the eggs one at a time and mix for 2 minutes on medium speed until

completely smooth. Gently pour the batter into the pan(s) and smooth with a rubber spatula. Bake for 25 – 30 minutes.

5. Cool cake in the pan for 5 minutes, then invert the pan onto a serving platter. Remove the parchment paper and allow to cool completely before serving.

Orange Blossom Cake

By: Judith Hines, RecipeLion Test Kitchen Recipe



Orange lovers, unite! This delightful cake recipe uses orange marmalade, orange juice and zest, and yellow cake mix. This is one easy cake recipe you're sure to make again and again because it will brighten up any dessert table. This bright, fresh, and cheerful recipe will please everyone at your next church potluck. One bite of this swoon-worthy cake and people may even start asking for the recipe! If you want to add some extra flair to the presentation of this cake, slice up some oranges and place them on top of the glaze.

Ingredients

- 1 orange
- 1 package super moist yellow cake mix (Betty Crocker makes a good one!)
- 3 eggs
- 3/5 cup water
- 1/3 cup vegetable oil
- 1 cup orange marmalade
- 1 cup powdered sugar

Instructions

For the Cake:

1. Preheat oven to 350 degrees F. Use baking spray with flour to coat a Bundt pan, especially in the ridges. Wipe out any excess that may pool in the bottom of the pan.
2. Use a fine zester tool to remove zest from the orange – you will need 3 teaspoons total, divided. Then squeeze the orange to obtain 2 – 3 tablespoons juice needed for the glaze. (See note).
3. In an electric mixer, prepare the cake mix by blending the eggs, water, oil and marmalade with the dry mix for 30 seconds on low. Add 2 teaspoons of the reserved zest and beat on medium for 2 minutes. Spoon evenly into the Bundt pan and bake for 45-50 minutes or until the center of the cake tests done when a toothpick is inserted into it.
4. Cool cake on a wire rack for 5 minutes, gently push it away from the sides of the pan then invert it onto a serving plate to cool completely.

For the Glaze:

1. Make the glaze when the cake is nearly cooled.
2. In a small bowl, combine the powdered sugar, the remaining 1 teaspoon orange zest and then stir in 2 tablespoons of the orange juice, adding more until the glaze is a thick yet still runny consistency. Pour over the top of the cake and allow to cool until ready to serve.

Notes

- Zest and juice the entire orange, even if you do not need all of it. Place any excess on a piece of foil in a thin layer and wrap tightly. Place into the freezer until you need it later. Any excess orange juice can also be saved for later by putting it into an ice cube tray and freezing – each cube holds about 1 tablespoon so you will know how much you have for another recipe.

Cake Mix Cobblers and Dump Cakes

Texas Cobbler

By: [Teresa from Can't Stay Out of the Kitchen](#)



This dump cake recipe is the perfect combination of stupidly easy to make and utterly delicious. Texas Cobbler is a fruit cobbler recipe with cake mix, two flavors of pie filling, nuts and more. All you have to do is dump the ingredients in a pan and bake! When it's done, you'll have a warm fruit cobbler that's perfect with a scoop of vanilla ice cream or whipped cream on top. This is also an ideal potluck dessert!

Ingredients

- 2 sticks butter, melted
- 1 box yellow cake mix (I use the butter recipe cake mixes from Duncan Hines)
- 1 large can crushed pineapple with juice
- 1 can cherry pie filling
- 1 can blueberry pie filling
- 1 cup coconut
- 1 cup sliced almonds

Instructions

1. Spread crushed pineapple and pie fillings into bottom of 9x13-inch baking pan sprayed with cooking spray.
2. Stir well to combine.
3. Sprinkle coconut over cake mix, then almonds.

4. Cover with dry yellow cake mix.
5. Drizzle butter over top.
6. Bake about 35-40 minutes at 350 degrees F until it starts to bubble around the edges.
7. Cool.
8. Serve with cool whip or ice cream, if desired.

[Apple Cranberry Dump Cake](#)

By: [Teresa from Can't Stay Out of the Kitchen](#)



Apple Cranberry Dump Cake is an easy dump cake recipe that's delicious year-round. If you think that apple cranberry flavors are just for the fall, this recipe will prove you completely wrong! You actually use already prepared apple-cranberry pie filling from a can, so you don't need to worry about the fruits being in season. The recipe also calls for boxed cake mix, so it's literally one 28

of the easiest apple cranberry cake recipes you could possibly make.

Ingredients

- 4 cans apple cranberry pie filling
- 1 box butter recipe yellow cake mix (Duncan Hines makes a good one)
- 2 sticks butter, melted
- 1 cup baker's coconut
- ½ cup finely chopped walnuts

Instructions

1. Spoon pie filling into a greased 9x13-inch glass baking dish.
2. Sprinkle with finely diced walnuts, then the coconut.
3. Spread dry cake mix over top (be sure to get crush any lumps in the cake mix).
4. Pour melted butter over top.
5. Bake at 350 degrees F for about 45 minutes to an hour or until fruit bubbles up over the top of the topping around the edges.
6. Serve warm with ice cream of your choice.

Pumpkin Dump Cake

By: Judith Hines, RecipeLion Test Kitchen Recipe



Dump cake recipes are great when you need a quick and easy dessert that taste great and is ready in minutes. Pumpkin Dump Cake is great for the fall season, but can be made any time of year. Made with cake mix and a touch of added cinnamon, brown sugar, and nutmeg, its moist texture and delicious flavor will win you over. Enjoy for a great after dinner treat or with a cup of coffee in the morning. Best fresh out of the oven, you don't want to miss this fabulous cake recipe.

Ingredients

- 1 large can of pumpkin
- 1 can (12-ounce) nonfat evaporated milk
- 4 eggs
- 1 cup white sugar
- 1 teaspoon ground nutmeg
- 1 teaspoon ground ginger
- 1 teaspoon ground cloves
- 2 teaspoons ground cinnamon
- 1/2 teaspoon salt
- 1 package (18.25-ounce) yellow cake mix
- 1/2 cup butter, melted
- 1 cup chopped pecans

Instructions

1. Preheat oven to 350 degrees F. Spray a 9 x 13-inch baking pan with cooking spray.
2. In a large mixing bowl, whisk the eggs until beaten, then whisk in the sugar, and spices. Stir in the pumpkin and then the milk until smooth and well mixed. Pour into the prepared baking pan.
3. Sprinkle the dry cake mix evenly on top and pour the butter over it to moisten all of the cake mix. Top with the pecans and bake for 55- 60 minutes until the center is no longer "jiggly."

4. Cool completely before cutting to serve.

Notes

- If you do not have pumpkin pie spice mix, combine 2 teaspoons cinnamon, 1 teaspoon nutmeg, 1 teaspoon ginger and a pinch of ground cloves. Use 3 teaspoons of this mixture.

Chocolate Cake Mix Cakes

[Greek Yogurt Chocolate Zucchini Cake Recipe](#)

By: [Blair Lonerqan from The Seasoned Mom](#)



This lightened-up Greek Yogurt Chocolate Zucchini Cake is fudgy, moist, and full of rich chocolate flavor. It's ready in minutes (thanks to help from a cake mix), it only requires 4 ingredients, and it's a healthier way to indulge your sweet tooth. Best of all, this cake is 100% kid-approved.

Ingredients

- 1 box moist-style chocolate cake mix (15.25 - 18.25 ounce)
- 1 cup fat-free plain Greek yogurt
- 1 cup milk
- 1 cup finely-shredded zucchini, squeezed to remove most of the liquid
- Optional: for serving, vanilla ice cream, whipped cream, and/or sprinkles (3 to 4 pounds)

Instructions

1. Preheat oven to 350 degrees F. Spray a 13-inch x 9-inch baking dish with cooking spray and set aside.
2. Combine cake mix with yogurt in a large bowl and add milk. Whisk thoroughly, and then stir in zucchini.
3. Spread batter evenly in prepared pan.
4. Bake in the oven for approximately 25-30 minutes, or until a toothpick inserted in the center comes out clean.

5. Allow to cool slightly in pan before cutting and serving.

Note

- Make sure that you squeeze the zucchini pretty well. If the batter is too moist, the cake will be dense and flat after baking.

Oreo Pudding Poke Cake

By: [Julie from Julie's Eats & Treats](#)



This is an easy cake recipe to drool over. Oreo Pudding Poke Cake is a recipe with cake mix, so it couldn't be easier to make. Oreo pudding, milk, cake mix, and Oreo cookies are all you need to create a decadent chocolate dessert everyone will love. By poking holes in the cake and pouring pudding over it, you'll have one of the moistest cakes you've ever tasted. Plus, the cookies and cream flavor of Oreos makes this dessert a keeper.

Ingredients

- 1 box chocolate cake mix (Plus ingredients to make cake)
- 2 (4-ounce) packages of Instant Oreo pudding
- 4 cup milk (2% or higher)
- 1 Container Cool Whip
- Crushed Oreo cookies (optional)

Instructions

1. Make cake mix according to directions on box and bake in a greased, 9×13-inch pan.
2. Right before the cake is done mix the pudding mixes and milk in a bowl. Make sure to whisk out all of the lumps. Let the pudding mixture sit for about 2 minutes. You want it somewhat thickened but not set like pudding.
3. When cake is done, immediately poke holes over the cake using the end of a wooden spoon in about 1 inch intervals. Pour pudding mixture over warm cake. Allow the cake to cool for a few minutes. Put in the fridge to set up which takes about an hour.
4. When cake is set spread Cool Whip over top and sprinkle with crushed Oreo cookies. If you don't plan on eating all the cake just sprinkle Oreos on what you will eat or they get soggy.



Click here
to Sign up for the
RecipeLion.com
free eNewsletter

[Better Than Anything Chocolate Poke Cake](#)

By: [Judith Hines, RecipeLion Test Kitchen Recipe](#)



Better than Anything Chocolate Poke Cake is just that - better than anything! This easy chocolate cake recipe is made with cake mix, caramel ice cream, Cool Whip, and toffee bits, and is absolutely divine. This is the creamy chocolate poke cake of your dreams. If there's something better than moist chocolate cake dripping with a caramel ice cream and condensed milk topping and topped with Cool Whip and toffee bits, we aren't sure what it is. Make this decadent cake recipe whenever you're in need of something a little sinful.

Ingredients

- 1 box Devil's Food cake mix (plus ingredients required to make the cake)
- 1 (14-ounce) can sweetened condensed milk
- 1 (12-ounce) jar caramel ice cream topping
- 1 (8-ounce) container frozen whipped topping
- 1/2 cup toffee baking bits

Instructions

1. Preheat oven to 350 F and spray a 9 x 13-inch baking pan with cooking spray.
2. Prepare and bake cake according to directions on the box. When cake tests done, remove it to a cooling rack and immediately use a skewer or fork to poke holes all over the top of the cake.
3. Combine condensed milk and ice cream topping, and slowly pour over the surface of the cake. Continue to cool cake until it reaches room temperature. Place in refrigerator, lightly covered with plastic wrap, for 1 hour until caramel sauce is completely absorbed.
4. Frost the cake with the whipped topping, smoothing evenly over top of the cake with an offset frosting knife or with a rubber spatula. Sprinkle with toffee bits and chill for at least one hour before cutting to serve. Store cake in refrigerator, lightly covered.

5. Add the chocolate mixture to the flour mixture. Mix very well. Drop randomly on top of cherry filling in baking dish. Sprinkle with the almonds.
6. Bake at 350 degrees F for 40-45 minutes.
7. Serve warm with ice cream, whipped cream or cream.

Other Cake Mix Recipes We Love

Glazed Birthday Cake Muffins

By: [Blair Lonerqan from The Seasoned Mom](#)



Doesn't everyone deserve a sweet breakfast treat on their birthday? Loaded with rainbow sprinkles and that to-die-for cake batter flavor, these Birthday Cake Muffins are then topped off with a simple, yet scrumptious sweet glaze. Just stick a festive candle in the middle for a perfect way to spoil your loved ones on their special day.

Ingredients

For the Cake:

- 1 (16.5-ounce) box yellow cake mix
- 2 tablespoons all-purpose flour
- 3 eggs
- $\frac{1}{3}$ cup milk
- $\frac{1}{2}$ cup canola oil
- 1 teaspoon baking powder
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ cup rainbow sprinkles

For the Glaze:

- 1 cup confectioners' sugar
- 2 tablespoons milk, or more as needed

Instructions

1. Preheat oven to 375 degrees F.
2. Line a standard-size muffin tin with paper liners or spray with non-stick spray.
3. In a large bowl, stir together the first 7 ingredients until just combined. Gently fold in sprinkles.
4. Divide batter among prepared muffin cups.
5. Bake for approximately 20 minutes, or until golden brown and a toothpick inserted in center comes out clean.
6. Allow muffins to cool completely on a wire rack.

To Glaze:

1. Stir together confectioners' sugar and milk in a medium bowl.
2. Dip the tops of the cooled muffins into the glaze.
3. Place muffins on wire rack and allow glaze to set before serving.

Ode to Elvis Poke Cake

By: Jamie from Love Bakes Good Cakes



You don't have to be an Elvis fan to love Ode to Elvis Poke Cake. This peanut butter banana cake is the perfect combination of those classic flavors from Elvis' favorite sandwich - including the bacon on top! Don't be deterred by the odd ingredients of this cake. These flavors complement each other so well that you really have to try it to believe it. The sweet and salty combinations make this poke cake a truly unique treat. You'll be thinking about it for days after you eat it, and you'll quickly want to make it again.

Ingredients

For the Cake:

- ½ cup creamy peanut butter
- ½ cup (1 stick) butter, softened
- 4 eggs
- 1 (18.25-ounce) box Duncan Hines butter golden cake mix
- 2/3 cup water

Additional Cake Ingredients:

- 2 cups milk
- 1 box (3.4-ounce) Jell-O banana cream instant pudding and pie filling mix
- 4-5 bananas, peeled and sliced
- 1 container (8-ounce) Cool Whip, thawed
- 12-16 ounces bacon, cooked, crumbled and drained

For the Glaze:

- ¼ cup creamy peanut butter
- 5 tablespoons milk

Instructions

1. Preheat oven to 325 degrees F. Spray a 9x13-in. baking pan with cooking spray and set aside.
2. In a large bowl, cream the $\frac{1}{2}$ cup peanut butter and butter with an electric mixer. Add eggs, one at a time, mixing until just combined. Add half of the cake mix and $\frac{1}{3}$ cup of water. Mix until just combined. Add remaining cake mix and remaining $\frac{1}{3}$ cup of water; mix until just combined. Pour batter evenly into the prepared baking pan.
3. Bake for 30-35 minutes or until cake tests done. Remove from the oven and with the handle end of a wooden spoon, poke holes all over the cake. There is not a set number of holes, but you will want plenty for the pudding to fill.
4. In a medium bowl, combine the instant pudding mix and milk. Pour the pudding mixture over the cake, trying to fill the holes the best you can. You may need to use the back of a spoon to help spread the pudding mix and fill the holes. Top with the sliced bananas. Evenly spread the Cool Whip over the cake. Sprinkle the crumbled bacon over the top.
5. In a small microwave-safe bowl, combine the $\frac{1}{4}$ cup creamy peanut butter and 5 tablespoons milk. Microwave in 10 seconds intervals until smooth, stirring between each time. Carefully pour the mixture into a small zip-top bag and snip a small piece off one of the corners. Drizzle the peanut butter glaze over the top of the cake.
6. Cover and refrigerate the cake for at least four hours before serving.

Shortcut Coconut Cream Cake

by: [Tina from Mommy's Kitchen](#)



An incredibly simple cake that only uses a couple of ingredients, this delicious moist cake recipe is great for a quick-fix birthday cake or dessert. It's topped with shaved coconuts, which hint at the flavor you'll taste inside. You won't be able to tell it's made with a cake mix from the box! Try Shortcake Coconut Cream Cake and treat yourself to a little slice of heaven, whether it's your birthday or not!

Ingredients

- 1 box of white or French vanilla cake mix (prepared according to the package)
- 1 (8-ounce) tub of Cool Whip
- 1 (15-ounce) can cream of coconut
- 1 (14-ounce) can sweetened condensed milk
- Coconut flakes (optional)

Instructions

1. Prepare and bake the cake as directed on the box using a 9 x 13-inch baking pan. After the cake is baked, place on a cooling rack.
2. Mix together one can of sweetened condensed milk and one can of cream of coconut, set aside. Poke holes in hot cake and pour the milk on top. Let it all soak in. I pour a little at a time and wait about 5 minutes then pour some more of the milk mixture into the cake.
3. Cool completely and frost with cool whip. Sprinkle additional toasted coconut all over the top. I toasted some additional coconut to garnish the top of the cake.

Notes

- When opening the cream of coconut, don't be alarmed if it looks congealed and gray in color. This happens when it sits on the shelf or if it was refrigerated.

- Just place the can in warm water for about 5 minutes and then give it a good shake and open, mix with sweetened condensed milk.
- I used all but about ½ cup of the milk mixture, so you will have a bit left. I wanted the cake to be moist versus wet so I did not use all of it.

Millionaire's Cake

by: *Emily Racette, RecipeLion Test Kitchen Recipe*



This Millionaire's Cake is one of those yellow cake mix recipes that will "wow" party guests with its great flavor. With layers of pudding, cream cheese, pineapple and Cool Whip, this refreshing icebox cake is perfect to serve on a hot summer day. It's hard to find easy cake recipes like this one that are light and airy enough for the warm weather months, so hold onto this one. It's a keeper!

Ingredients

- 1 box yellow cake mix (plus ingredients listed on the box)
- 1 small package of instant pudding (pineapple or vanilla), plus ingredients listed on the box
- 1 (8-ounce) package of cream cheese, softened
- 1 (22-ounce) can crushed pineapple
- 1 (16-ounce) container Cool Whip
- Nuts, cherries or coconut, for garnish

Instructions

1. Bake 1/2 of the cake (according to cake mix box instructions) in a 9 x 13-inch pan. You can either make the whole cake and use the other half for cupcakes, or you can make the whole cake mix recipe and then double the other ingredients in this recipe.
2. Prepare pudding as directed on package, beating in the softened cream cheese until well blended. Spread over cake.
3. Drain pineapple and squeeze out excess juice. Distribute over pudding mixture.
4. Spread Cool Whip over cake.
5. Cover and refrigerate overnight.

- Decorate with nuts, cherries, or toasted coconut.

Check Out These Other Great Recipe Collections From the RecipeLion Family!



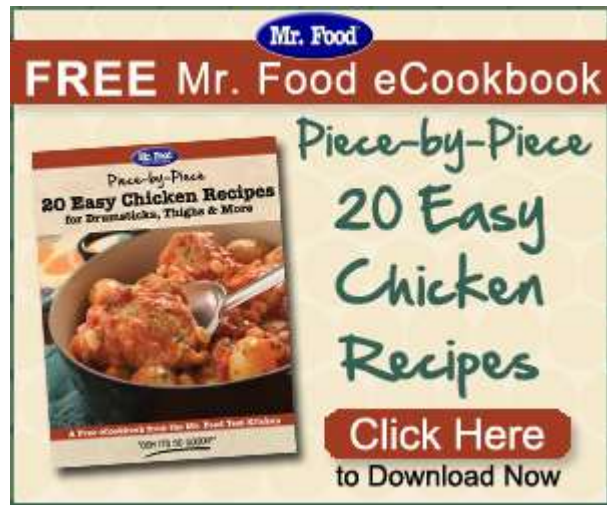
[9 Casseroles to Make When Eating on a Budget](#)



[9 Types of Copycat Girl Scout Cookies](#)



[17 Easy Slow Cooker Recipes](#)



[Piece-by-Piece: 20 Easy Chicken Recipes](#)

Thanks to the Following Bloggers for Their Recipe Contributions

Blair Lonergan, [The Seasoned Mom](#)

Mandy, [Mandy's Recipe Box](#)

Danelle, [Let's Dish](#)

Nellie, [Butter with a Side of Bread](#)

Teresa, [Can't Stay Out of the Kitchen](#)

Julie, [Julie's Eats & Treats](#)

Jamie, [Love Bakes Good Cakes](#)

Tina, [Mommy's Kitchen](#)

Judith Hines, [RecipeLion Test Kitchen](#)

Emily Racette, [RecipeLion Test Kitchen](#)