

Incredibly Easy
Dessert Recipes



10 Fun Recipes with Cake Mix

THEBESTDESSERTRECIPES

Enjoy the Sweeter Side of Life



Incredibly Easy Dessert Recipes: 10 Fun Recipes with Cake Mix

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[Dina from Buttercream Bakehouse](#)

Letter from the Editor

Dear Dessert Enthusiasts,

When it comes to dessert, the easier the better. It's hard to bake up something that is going to take a while to make when you are craving something sweet. When it comes to cakes, some recipes are very involved; making the batter from scratch is definitely not a simple process. Luckily, there is always cake mix. By using cake mix, you simplify your baking process, allowing your cake to come together much quicker, which means you get to eat it that much faster. Who can say no to that?

In this awesome eCookbook, *Incredibly Easy Dessert Recipes: 10 Fun Recipes with Cake Mix*, you'll discover a bunch of awesome different ways to use cake mix to whip up a sweet dessert. You'll get a few cake recipes that take the cake mix and really amp it up, like the recipe for "Better-Than-Portillo's Chocolate Cake" (page 10). There are also non-cake recipes that take cake mix and use it in creative and unique ways such as the "Super Simple Strawberry Cool Whip Cookies" (page 17). These amazing yet simple recipes are guaranteed to become your new go-to desserts. Everyone is sure to shower you with compliments when you make these awesome cake mix recipes.

For more tasty dessert recipes, be sure to visit TheBestDessertRecipes.com. While you're there, [subscribe to our free newsletter, *The Dessert Dish*](#), to get free recipes delivered to your inbox every week.

Happy Baking!

Sincerely,

Danielle Zimmerman Editor, TheBestDessertRecipes.com

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TABLE OF CONTENTS

Cover Photo Credits.....	3
Cake Mix Cobblers	6
Four-Ingredient Chocolate Cherry Cobbler	6
3 Ingredient French Vanilla Peach Cobbler	7
Cake Mix Recipes	8
Southern Coconut Cake	8
Better-Than-Portillo’s Chocolate Cake	10
Vanilla Cupcakes with Vanilla Buttercream	11
Cake Mix Dessert Bars	13
Shortcut Chocolate Chip Bars	13
Chocolate Banana Snack Cakes	14
Caramel Toffee Brownies	15
Ridiculously Easy Red Velvet Cake Batter Fudge	16
Cake Mix Cookie Recipe	17
Super Simple Strawberry Cool Whip Cookies.....	17
Thank You.....	18
For More Dessert Recipes	20

CAKE MIX COBLERS

FOUR-INGREDIENT CHOCOLATE CHERRY COBLER

BY: [LISA FROM DINNERTIME DISH](#)



With only four ingredients, this may just be the easiest cobbler you'll ever make. By simply layering the ingredient on top of one another, you create a tasty, gooey, messy dessert that is perfectly sweet. The chocolate really mellows out the tartness of the cherries. Plus, since you use cake mix as one of the ingredients, this recipe really takes no time at all to create.

Ingredients

- 2 cans cherry pie filling
- 1 box white cake mix
- 1/2 cup semi-sweet or bittersweet chocolate chips
- 1 stick butter, melted

Instructions

1. Preheat oven to 350 degrees.
2. Coat the bottom of a 9×13 baking dish with cooking spray. Spread the cherry pie filling on the bottom of the pan.
3. Sprinkle the cake mix over the pie filling.
4. Sprinkle the chocolate chips over the cake mix.
5. Pour melted butter evenly over the top.
6. Bake in preheated oven for 45 minutes.
7. Serve warm. If desired, top with ice cream or whipped cream!

3-INGREDIENT FRENCH VANILLA PEACH COBBLER

BY: [AMANDA FROM AMANDA'S COOKIN'](#)



This peach cobbler recipe tastes fancy, but without all of the fuss. Three 3-Ingredient French Vanilla Peach Cobbler is honestly as simple as it sounds. It's actually so easy that, with the way that you prepare it, it's actually a dump cake recipe as well. Just layer the ingredients, pop the dish into the oven, and bake. You don't even have to stir anything. The French vanilla cake mix gives the peach cobbler a bit of extra flavor depth that it wouldn't have otherwise. This is one cobbler recipe you'll want to make time and again.

Ingredients

- 2 15-ounce cans peach chunks in light syrup
- 1 box French Vanilla cake mix
- 1/2 cup unsalted butter
- 1 teaspoon cinnamon sugar (1/4 teaspoon cinnamon + 3/4 teaspoon sugar)

Instructions

1. Preheat oven to 375 F.
2. Drain one of the cans of peaches, reserving the syrup. Empty the peaches into a 13x9 baking pan. Empty the entire contents of the other can of peaches (with syrup) into the 13x9 pan. Spread the peaches out evenly. Sprinkle cinnamon sugar across the top of the peaches.
3. Sprinkle the cake mix on top of the peaches and press down with your hands.
4. Cut butter into 16 pieces and distribute across the top of the cake mix. Pour reserved syrup over the cake mix and run a knife through the mix and the syrup to spread it around a bit.
5. Bake in preheated oven for 45 minutes. Serve warm with ice cream, fresh cream or milk.



CAKE MIX RECIPES

SOUTHERN COCONUT CAKE

BY: [ANGIE FROM ANGIE'S SOUTHERN KITCHEN](#)



This beautiful Southern belle of a cake is almost too pretty to eat. Almost. Until you slice into it and take a bite. Then, you will feel no remorse for destroying such a pretty picture. Sweet and moist, this cake tastes as if you spent hours making it instead of just a few minutes throwing it together. Friends and family won't believe that you used cake mix to create this delicious cake.

Ingredients

For the cake:

- 1 Duncan Hines Butter yellow cake mix
- 3 large eggs
- 2/3 cup 7-up (takes the place of water)
- 1/2 cup softened butter
- Follow the rest of the package directions

For the icing:

- 1 cup sour cream
- 1 cup powder sugar
- 1 cup regular sugar
- 8 ounce Cool Whip (not Lite)
- 2 cups heavy cream
- 1 packages unsweetened organic coconut flakes
- 1 can sweetened coconut milk

Instructions

For the cake:

1. Bake in three 8 inch pans, putting parchment paper in the bottom of each pan. Butter and flour each of the pans after doing this.
2. Bake cakes for 20 minutes.
3. Take the can of sweetened coconut milk, add a little simple syrup to thin. Brush on each layer of the cake.

For the icing:

1. Mix sour cream and sugars together until all incorporated together.
2. Then fold in the cool whip. Do not over mix or it will get runny.
3. Put a generous amount in between each layer of the cake.
4. Ice the whole cake making a crumb coating.
5. After doing this crumb coating, you will have about 1 to 2 cups of this icing mixture let ~ set aside.
6. Then take the heavy whipping cream and whip it in the standing mixer with the whisk attachment. Whip until stiff and then fold in the left over sour cream/cool whip mixture together.
7. Ice the cake yet again using all of the mixture.
8. Sprinkle coconut on top and sides of the cake and keep in the refrigerator. This cake is better if kept in the fridge for 2 days before serving.



BETTER-THAN-PORTILLO'S CHOCOLATE CAKE

BY: [ASHLEY FROM CENTER CUT COOK](#)



If you've ever been in the Chicagoland area, you're sure to have heard people singing the praises of Portillo's, especially their chocolate cake. Now, with only five ingredients, you can make and enjoy Better-Than-Portillo's Chocolate Cake at home. Some say that this is the exact recipe for Portillo's chocolate cake, but you have to make it to find out. There's a special ingredient that sounds a bit strange, but makes this cake as rich and as decadent as can be. You'll want to eat every single crumb of this chocolate confection.

Ingredients

- 1 box Betty Crocker Devil's Food Cake
- 3 eggs
- 1 cup ice cold water
- 1 cup mayo
- 2 cans Betty Crocker chocolate frosting

Instructions

1. Pre-heat your oven to 350 degrees and grease 2 nine-inch cake pans
2. In the bowl of your mixer, combine cake mix, eggs, water, and mayo on low speed for 30 seconds, then mix on high for about 4 minutes.
3. Split the batter evenly between the two cake pans.
4. Place in the oven for about 30-32 minutes, or until a tooth pick inserted into the middle of the cake comes out clean.
5. Allow the cakes to rest for about 5 minutes, then transfer them out of the pans, and onto wire cooling racks to cool for about an hour.
6. Place one of the cakes on a plate and spread about 3/4 of one jar of frosting on the top of the cake. Place the second cake on top and use the remaining frosting (1 1/4 jars) to coat the top of the cake, and the sides.

VANILLA CUPCAKES WITH VANILLA BUTTERCREAM

BY: [DINA FROM BUTTERCREAM BAKEHOUSE](#)



Fluffy, glorious, and most importantly, delicious, these awesome vanilla cupcakes are sure to be hits with everyone you share them with. This simple, straightforward recipe includes step-by-step instructions to make the cupcakes as well as the buttercream frosting. You can whip up these divine desserts in no time since they are made with your favorite cake mix, which helps take out a few steps since you don't have to make the batter from scratch.

Ingredients

For the cupcakes:

- 1 box white cake mix (like Betty Crocker Supermoist Vanilla)
- 1 cup all-purpose flour
- 1 cup granulated sugar
- 1 cup water
- 3 eggs at room temperature
- 1 cup (8 ounce carton) sour cream
- 1 teaspoon pure vanilla extract

For the frosting:

- 4 sticks room temperature unsalted butter
- 1 2lb bag (less 1 cup) confectioner's sugar
- 2 teaspoon pure vanilla extract
- 4-6 Tablespoons whole milk
- pinch of salt

Instructions

For the cupcakes:

1. Heat oven to 325 degrees. Line cupcake tin with cupcake liners.
2. Add all dry ingredients to a large mixing bowl and mix together thoroughly with a whisk. Add the wet ingredients to the bowl and using a hand mixer, mix on low for about 2 minutes. Using a large cookie scoop, fill cupcake liners 2/3 full.
3. Bake at 325 degrees for 15-20 minutes. Allow cupcakes to cool in cupcake tin for one minute. Then remove and finish cooling racks.

For the frosting

1. Cream the butter until it is really light and fluffy. At least 3 minutes.
2. Gradually add the sugar. I add about 1/2 cup at a time. If you add too much you will be wearing it. It will be pretty thick. Whip about 1 minute after each addition. I generally do not use the entire bag. About a cup or so is left in the bag.
3. Add the vanilla or whatever flavoring you are using and zest if you are making a lemon or orange buttercream.
4. Add 4-6 Tablespoons of whole milk and beat the frosting for a few minutes. If the frosting is too thick, add a little more milk until you get the consistency that you like.

CAKE MIX DESSERT BARS

SHORTCUT CHOCOLATE CHIP BARS

BY: AMANDA FORMARO FOR THEBESTDESSERTRECIPES.COM



Yellow cake mix makes these Shortcut Chocolate Chip Bars super easy to make as well as a softer cookie bar recipe. The cake mix serves as a great shortcut because all of the dry ingredients are already mixed together. These bars are perfectly chewy and have a wonderfully dense chocolate chip cookie flavor. They're easy to make for large crowds and share with friends, but are also just as easy to hoard for yourself. These dessert bars prove that sometimes baking from scratch can be really overrated.

Ingredients

- 1 box yellow cake mix
- 2 eggs
- 1/3 cup packed brown sugar
- 4 Tablespoons unsalted butter, softened
- 1/4 cup water
- 10 ounces bag of dark chocolate chips

Instructions

1. Preheat oven to 350F and grease a 13x9 baking pan.
2. Beat together sugar and butter until fluffy. Add eggs one at a time until well incorporated.
3. Add cake mix and water and mix until combined. Stir in chocolate chips.
4. Spread prepared batter into 13x9 baking pan.
5. Bake 28-30 minutes. Don't over bake.
6. Cool completely before cutting into squares.

CHOCOLATE BANANA SNACK CAKES

BY: [LISA FROM DINNERTIME DISH](#)



Craving something sweet? This amazing recipe will have your sweet tooth singing. Keep this super easy and super tasty recipe in your back pocket for those days that you need a quick fix of something sweet. Ripe bananas make these brownie-like snack cakes moist and gooey. Use cake mix instead of making the batter from scratch and watch at how quickly this awesome dessert comes together. This one is sure to be a new family favorite.

Ingredients

- 1 box of chocolate cake mix
- 2 cups very ripe bananas, well mashed (about 4 medium size bananas)
- 1 cup semi-sweet chocolate chips

Instructions

1. Preheat oven to 350 degrees.
2. In a mixing bowl, stir together cake mix and bananas until well combined and cake mix is totally moist. Batter will be very thick.
3. Fold in chocolate chips.
4. Spread batter into a 9×13 baking dish that's been coated with cooking spray.
5. Bake for 25 minutes.
6. Allow to cool slightly. Slice and serve.

CARAMEL TOFFEE BROWNIES

BY: [LISA FROM FLOUR ME WITH LOVE](#)



Brownies have long been a popular dessert treat. These brownies are no different. Made with cake mix, this dessert recipe is simple and easy to make. The finished product tastes amazing as well. Goopy chocolate and nutty toffee combine for a flavor combination that is absolutely mouthwatering. Keep an eye on them when they come out of the oven; these brownies have a tendency to disappear quickly—especially if there are kids nearby.

Ingredients

- 1 box German Chocolate Cake Mix
- 1 cup evaporated milk
- 1/2 cup butter, melted
- 1 (11 ounce bag) Unwrapped Caramel Bites
- 1/3 C evaporated milk
- 1 cup milk chocolate chips, divided in half
- 3/4 cup toffee bits

Instructions

1. Preheat oven to 350 degrees; grease a 9 x 13 inch pan.
2. Mix together the cake mix, 1 cup milk and melted butter.
3. Take half of the batter and press into the bottom of the prepared pan; set remaining batter aside.
4. Bake in preheated oven for 10 minutes. While it's baking, place the caramel bites and 1/3 C milk into a bowl.
5. Microwave for two minutes; stirring every 30 seconds until melted.
6. Remove brownies from the oven and pour caramel over top.
7. Sprinkle 1/2 cup chocolate chips on top.
8. Spoon the remaining batter on top (don't worry, it will spread out during baking).
9. Bake an additional 20-25 minutes.
10. Sprinkle on the remaining chocolate chips.
11. Evenly spread over the brownies then sprinkle on the toffee bits.
12. Slice, serve and enjoy!



RIDICULOUSLY EASY RED VELVET CAKE BATTER FUDGE

BY: [JOAN FROM CHOCOLATE, CHOCOLATE AND MORE](#)



You won't be able to resist the urge to sink your teeth into a square of Ridiculously Easy Red Velvet Cake Batter Fudge. This homemade fudge recipe is actually also one of the easiest recipes with cake mix that you'll ever come across. The cake mix gives the fudge that sweet cake batter flavor, which is then enhanced by white chocolate chips. Top each fudge square with decorative sprinkles to make them look fancy or festive. After just one taste, this may soon become your favorite fudge recipe.

Ingredients

- 3 cups Red Velvet cake mix
- 2 cups powdered sugar
- 10 tablespoons butter, cubed
- 5 tablespoons milk
- 3/4 cup white chocolate chips
- Sprinkles for decorating

Instructions

1. Sift together cake mix and powdered sugar in a large microwaveable bowl. Add cubed butter and milk, no need to stir. Microwave on high for 2 minutes.
2. Immediately remove from microwave and stir until all blended and creamy. Stir in chocolate chips making sure they completely melt in. Press fudge into a lightly greased 8x8 pan, add sprinkles on top if using and refrigerate until set, about 2 hours. Cut into squares and enjoy.

CAKE MIX COOKIE RECIPE

SUPER SIMPLE STRAWBERRY COOL WHIP COOKIES

BY: [JEN FROM YUMMY HEALTHY EASY](#)



With only four ingredients and a wonderfully delicious strawberry flavor, how could you not fall in love with Super Simple Strawberry Cool Whip Cookies. These cake mix cookies are so light and airy thanks to a tub of Cool Whip. They're also secretly low fat, which makes them a relatively healthy dessert recipe. But, while they may be almost guilt free, they taste just as wonderful as other sweet treats. Their pink hue makes them perfect for Valentine's Day but they honestly taste delicious all year long.

Ingredients

- 1 (18.25-ounce) box strawberry cake mix
- 1 (8-ounce) container Cool Whip (I used Lite)
- 2 eggs
- powdered sugar, for rolling

Instructions

1. Preheat your oven to 350 degrees F. Spray a cookie sheet with cooking spray or use parchment paper.
2. Beat together Cool Whip and eggs in a medium sized bowl. Add the cake mix and stir together. Dough will be thick and sticky. Chill in refrigerator for 30 minutes.
3. Pour about 1/3 cup of powdered sugar into a small bowl. Drop chilled dough by tablespoon into powdered sugar and roll dough around until covered and place on cookie sheet. Bake for about 9-12 minutes. Bake time depends on size of cookies so keep checking to see if cooked!
4. Cool on baking rack and enjoy.

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