**1-2-3 Cake (Individual Cake Recipe)**

1 box Angel Food cake mix  
1 box any flavor cake mix  
2 tablespoon water  
  
**Directions:**  
Using a large plastic bowl with a tightly fitting lid or a large zip lock bag, combine the two boxes of cake mix stirring or shaking well.  
  
For each individual serving, take out 3 tablespoon of the cake mixture and mix it with 2 tablespoon of water in a small microwave safe container.  I used a small coffee mug.  Microwave on high for 1 minute.  You now have your own instant individual cake and it is warm and inviting.  You can top with a dollop of fruit or whipped topping if you like.  
  
Try various flavors of cake mix but it must always be combined with an Angel Food cake mix.  
  
Keep the mix tightly sealed in an airtight container until used and remember:  This recipe is called 1-2-3 Cake because all you need to remember is 3 tablespoon mix, 2 tablespoon water, and 1 minute in the microwave.

**Banana Pudding**

**Ingredients:**

1 package (3½ oz.) vanilla flavor instant pudding & pie filling

1½ cups milk

½ teaspoon vanilla extract

1½ cups whipped topping, divided

40 vanilla wafers, divided

2 bananas, sliced, divided

¼ cup caramel topping or

2 tablespoons chocolate topping

**Directions:**

In medium bowl, combine pudding mix, milk and vanilla. With electric mixer, beat 1 to 2 minutes or until thickened. Add 1 cup whipped topping.

In 1 ½ quart round dish, layer half of the wafers, bananas and pudding. Drizzle with topping. Repeat layers, ending with pudding.

Top with remaining ½ cup of whipped topping. Top with 3 crushed cookies, if desired.

Makes 6-8 servings.

**Banana Split Bread**

1 box banana bread mix plus ingredients called for on the box

8 oz. can crushed pineapple, drained

1 cup semi-sweet chocolate chips

½ 10 oz. jar cherries, drained and chopped

½ cup chopped walnuts

In a large bowl, mix bread mix according to box directions. Add pineapple, chocolate chips, cherries and nuts. Pour into greased loaf pan. Bake according to box or until toothpick inserted in the middle comes out clean.

**Buffalo Chex Mix**

7 tablespoons butter

2 ½ tablespoons hot sauce

1 packet ranch dressing

2 teaspoons celery seeds

4 cups Rice Chex cereal

4 cups Wheat Chex cereal

1 cup Parmesan flavored crackers

1 cup chili cheese chips

1 cup peanuts

1 cup pretzels

Melt butter and add hot sauce, ranch dressing and celery seeds. Combine all dry ingredients in a 9 x 12 baking pan. Add melted butter mixture, stir until coated. Bake in a 250° oven for 1 hour, stirring every 15 minutes. Spread on paper towels to cool. Store in an airtight container.

**Brownie Biscotti**

1, 20 oz  package or 1 pouch Ghirardelli Double Chocolate Brownie Mix  
1 2/3 cups flour   
1/2 cup (1 stick) butter, softened  
1 egg  
2 egg whites  
1/2 teaspoon baking powder  
1/2 teaspoon almond extract  
1/2 cup white chocolate chips  
1/2 cup slivered almonds

Preheat oven to 350°F. In large bowl, place Ghirardelli Double Chocolate Brownie Mix, flour, butter, egg, egg whites, baking powder and almond extract. Using an electric mixer, blend on low speed until dough is formed. Add white chocolate chips and nuts and continue to mix on low speed 30 seconds. Divide dough into 2 balls. With floured hands, shape each piece into flat 12x2 1/2-inch loaf. Place 4-inches apart on ungreased cookie sheet. Bake 25-30 minutes. Cool 20 minutes. Cut each loaf diagonally into 3/4-inch slices. Place cut-side down on ungreased cookie sheets. Bake 16-18 minutes or until biscotti are firm to the touch.  
Makes about 30 biscotti.

**Chicken Barley Chili**

**Ingredients:**

1 (14 1/2 ounce) cans tomatoes, diced, undrained (may use seasoned tomatoes)

1 (16 ounce) jar salsa or tomato sauce

1 (14 1/2 ounce) can fat free chicken broth

1 cup quick-cooking barley

3 cups water

1 tablespoon chili powder

1 teaspoon cumin

1 (15 ounce) cans black beans, drained and rinsed

1 (15 1/4 ounce) cans corn or corn mixed with chopped peppers, undrained

3 cups chicken breasts, cooked and diced

cheddar cheese (optional)

sour cream (optional)

**Directions:**

In a large saucepan, combine first 7 ingredients (tomatoes through cumin). Over high heat bring to a boil; cover and reduce heat to low. Simmer for 20 minutes, stirring occasionally. Add beans, corn and chicken; increase heat to high until chili comes to a boil. Cover and reduce heat to low. Simmer for another 5 minutes, or until barley is tender. If upon standing the chili becomes too thick, add more chicken broth or water until chili is desired consistency. If desired, top each bowl of chili with a little shredded cheddar and a dollop of sour cream.

**Chicken & Broccoli Alfredo**

8 oz. linguine or other long pasta

1 cup fresh or frozen broccoli

2 tablespoons butter

1 pound boneless skinless chicken breast, cut into 1 ½” pieces

1 can cream of mushroom soup

½ cup milk

½ cup grated parmesan cheese

¼ tablespoon black pepper

Prepare linguine according to directions, add broccoli the last 4 minutes. Drain pasta and broccoli thoroughly.

Heat butter in a 10” skillet, add chicken and cook until well browned. Stir often.

Stir soup, milk, cheese, pepper and linguine/broccoli mixture into skillet. Cook until mixture is hot and bubbly. Serve with additional cheese and a salad.

**Choco-banana Mallow Torte**

40 vanilla wafers, divided

6 oz. semi-sweet baking chocolate, divided

3 cups miniature marshmallows, divided

2 cups milk, divided

2 bananas, sliced

1pkg. (3.4 oz.) vanilla instant pudding

1 ½ cups thawed frozen whipped topping, divided

1 large fresh strawberry, cut into fan

**Arrange** 24 wafers, flat-sides down, on bottom of parchment-lined 9-inch springform pan.

**Reserve** 1/2 oz. chocolate. Microwave remaining chocolate, 1 cup marshmallows and 1/2 cup milk in microwaveable bowl on HIGH 2 min.; stir until smooth. Pour over wafers in pan.

**Stand** remaining wafers, rounded-sides out, around edge of pan, pressing slightly into chocolate to secure; top with bananas.

**Beat** pudding mix and remaining milk in medium bowl with whisk 2 minutes. Stir in 1 cup whipped topping and remaining marshmallows; spread over bananas. Refrigerate several hours or until chilled.

**Run** knife under warm running water; use to loosen dessert from rim of pan. Remove rim. Cut reserved chocolate piece into shavings. Top torte with remaining whipped topping, chocolate shavings and strawberry.

**Chocolate-Caramel Crumb Cupcakes**

#### Ingredients:

1/2 cup caramel ice cream topping

4 oz cream cheese (half of 8-oz package), softened

1 box (19.5 oz) Pillsbury® Chocolate Fudge Brownie Mix

1/4 cup Hershey’s® baking cocoa

2/3 cup Hershey’s® mini chips semi-sweet chocolate

1/4 cup packed brown sugar

2 tablespoons butter, softened

1/2 cup Pecans, chopped (optional)

1/3 cup packed brown sugar

1/3 cup canola oil

1/3 cup sour cream

3 eggs

#### Directions:

Heat oven to 350°F. Place paper baking cup in each of 18 regular-size muffin cups (2 3/4x1 1/4 inches). In small bowl, beat caramel topping and cream cheese with wire whisk until smooth; set aside.

In large bowl, stir together brownie mix, cocoa and chocolate chips. Remove 2/3 cup brownie mixture to another small bowl; stir in 1/4 cup brown sugar, butter and pecans until crumbly.

To remaining brownie mixture, add 1/3 cup brown sugar, oil, sour cream and eggs; stir 50 strokes with spoon. Divide batter evenly among muffin cups using a large scoop. Drop a small scoop of caramel mixture into the center of each cup. Sprinkle a heaping small scoop of crumb mixture evenly over tops.

Bake 25 to 30 minutes or until toothpick inserted near edge comes out almost clean (center will be soft). Cool in pan 5 minutes; remove from pan to cooling rack. Cool 10 minutes. Serve warm or cool. Store covered in refrigerator.

**Lemon Pound Cake**

1 package [Duncan Hines® Signature Lemon Supreme Cake Mix](http://www.duncanhines.com/products/cakes/moist-deluxe-lemon-supreme-cake-mix)

1 (3.4 oz.) package instant lemon pudding and pie filling

4 large eggs

1 cup water

1/3 cup vegetable oil

Preheat oven to 350°F. Grease and flour 2 loaf pans.

Combine cake mix, pudding mix, eggs, water and oil in large bowl. Beat at medium speed with electric mixer for 2 minutes. Pour evenly 2 loaf into pans.

Bake at 350°F for 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool in pan 25 minutes. Invert onto heat resistant serving plate. Cool completely. Drizzle glaze over cakes.

**Glaze:**

¾ cup sugar

½ cup water

½ teaspoon white corn syrup

Juice & zest of a lemon

Bring to a boil. Boil rapidly uncovered for 10 minutes. Remove from heat. Cool.

**Mandarin Salad**

2-3 Romaine hearts, chopped or torn into bite sized pieces (or bagged spring greens)

½ cup pecan or walnut halves (toasted in a skillet with 1 tablespoon margarine, 1 tablespoon sugar and a few shakes of salt and fresh ground pepper.)

1 small can mandarin orange segments, drained

2-3 tablespoons crumbled feta cheese (or blue or other crumbly cheese you like)

**Dressing:**

¼ cup sugar (I used Splenda)

¼ cup cider or wine or balsamic vinegar (I used balsamic)

¼ cup olive oil

¼ teaspoon Worcestershire sauce

¼ teaspoon paprika

1 ½ teaspoon minced onion (I used onion powder)

2 tablespoons sesame seeds

1 tablespoon poppy seeds

Combine dressing ingredients and shake well before dressing salad.

Place salad greens in bowl. Toast pecans, cool slightly. Decorate greens with pecans, oranges and feta. Dress salad and toss.

**Pineapple Upside Down Cake**

2/3 cup packed light brown sugar

4 tablespoons butter, melted

1 can pineapple slices, drained

10 maraschino cherries

1 package yellow cake mix

1 cup water

¼ cup vegetable oil

3 eggs

Makes two pans.

Preheat oven to 350°.

Sprinkle brown sugar evenly over bottom of pan. Pour butter over sugar. Place pineapple over sugar and place a cherry in the center of each pineapple slice.

In a large bowl, combine cake mix, water, oil and eggs. Divide batter evenly between pans and pour over pineapple.

Bake for 30-35 minutes.

**Pumpkin Gooey Butter Cake**

**Cake:**1 18¼ ounce package yellow cake mix   
1 egg  
8 tablespoons butter, melted

**Filling:**1 15-ounce can of pumpkin  
1 8-ounce package cream cheese, softened   
3 eggs   
1 teaspoon vanilla  
8 tablespoons butter, melted  
1 16-ounce box powdered sugar  
1 teaspoon cinnamon  
1 teaspoon nutmeg

Preheat oven to 350 degrees. To make the cake, combine all of the ingredients and mix well.  Pat the mixture into a lightly greased 13x9-inch baking pan.

Prepare filling:  
In a large bowl, beat the pumpkin and cream cheese until smooth.  Add the eggs, vanilla, and butter and beat together. Next, add the powdered sugar, cinnamon, and nutmeg; mix well.

Spread pumpkin mixture over cake batter and bake for 40 to 50 minutes.  Make sure not to over bake as the center should be a little gooey.

Serve with fresh whipped cream.

**Too Much Chocolate Cake**

1 (18.25 ounce) package devil's food cake mix

1 (5.9 ounce) package instant chocolate pudding mix

1 cup sour cream

1 cup vegetable oil

4 eggs, beaten

1/2 cup warm water

2 cups semisweet chocolate chips (I used 1 cup mini and regular size)

Preheat oven to 350.

In a large bowl, mix together the cake and pudding mixes, sour cream, oil, beaten eggs and water. Stir in the chocolate chips and pour batter into a well-greased 12 cup bundt pan.

Bake for 50 to 55 minutes or until top is springy to the touch and a wooden toothpick inserted comes out clean. Cool cake thoroughly in pan at least an hour and a half before inverting onto a plate. If desired, dust the cake with powdered sugar.

**Pineapple Angel Food Cake**

1 can crushed pineapple with juice (20 oz.)

1 box angel food cake mix

Preheat oven to 350 degrees. Spray or grease a 9 x 13 inch baking pan. With minimal mixing, combine entire can of crushed pineapple with angel food cake mix. Pour into prepared baking pan and bake for 30 to 40 minutes. Cake should be lightly browned and center tested done when fully baked. Cool inverted. Frost with sweetened whipping cream if desired.

**Banana Nut Bread**

3 cups of Bisquick baking mix ½ cup milk

2/3 cup sugar 1 cup mushed ripe bananas( about 2 med)

2 eggs ¾ cup chopped nuts

Heat oven to 350 degrees. Grease and flour loaf pan, 9x5x3. Beat ingredients in large mixer bowl on low speed, scraping bowl constantly, 30 sec. Beat on medium speed, scraping bowl occasionally, 3 min. Pour into pan. Bake until wooden pick inserted in center comes out clean, 55 to 60 minutes. Cool 10 min.; remove from pan. Cool completely before slicing.