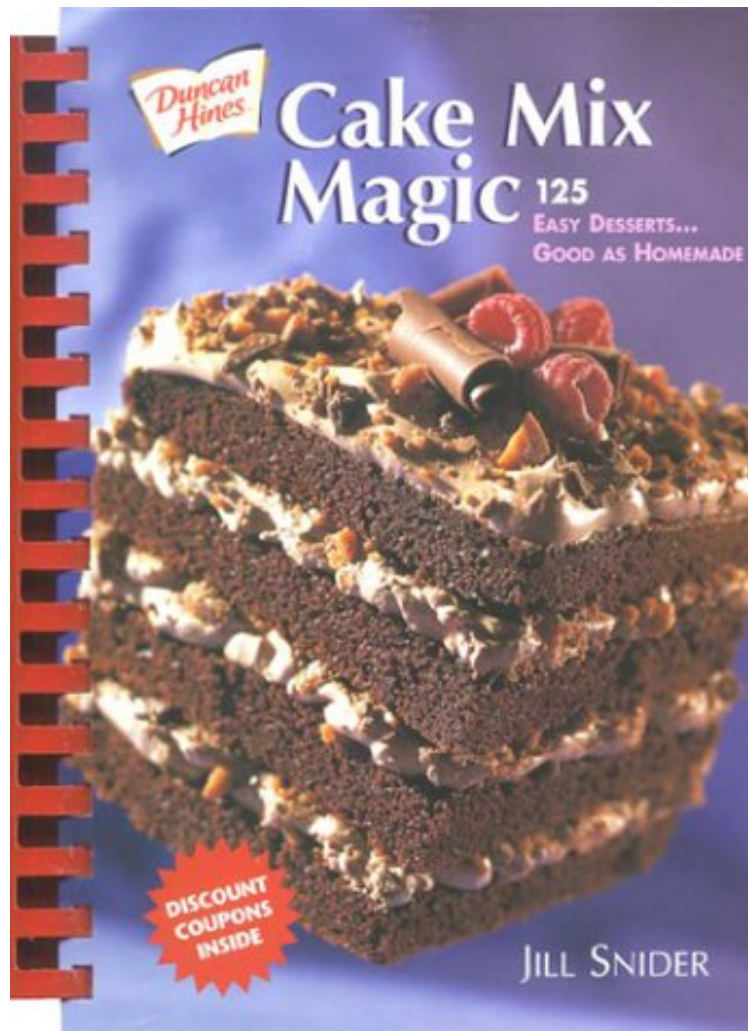


## Cake Mix Magic: 125 Easy Desserts Good As Homemade

Jill Snider

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**Jill Snider : Cake Mix Magic: 125 Easy Desserts Good As Homemade** before purchasing it in order to gage whether or not it would be worth my time, and all praised Cake Mix Magic: 125 Easy Desserts Good As Homemade:

0 of 0 people found the following review helpful. its become my go to cake cooking book. Everything ...By jkstell2011its become my go to cake cooking book. Everything made so far has been spot on delish!! I dont know how I baked before this book.0 of 0 people found the following review helpful. Five StarsBy Sassygreat1 of 1 people found the following review helpful. Good recipes, but very few photosBy TexaswomynI really love to see photos of desserts (and other dishes, too) and a great photo makes me really want to bake. This book is just the recipes, with some hand-drawn-looking graphics, which do enliven the page, and a color photo for each chapter. The photos aren't that well done and not that appealing. The whole book has a dated look, but that doesn't alter the recipes' appeal.

Learn to make dozens of delectable desserts with little more than a cake mix! This versatile and ingenious collection

features mouthwatering full-color photographs, scores of helpful tips, hints, and variations, and over 125 fast and easy recipes, including: - Raspberry Dream Cake - Black Forest Trifle - Ribbon Torte - Chewy Cherry Bars - And more! As good as homemade, but without all the fuss!

I've been experimenting with cake mix-based desserts, with excellent results. I recommend these books. (Anne-Marie Seltzer Arlington Advocate) About the Author Jill Snider has 30 years of baking experience including almost 25 years as the Kitchen Manager for a major North American flour maker. Excerpt. copy; Reprinted by permission. All rights reserved. Sample recipe from the Single-Layer Cakes chapter: Chocolate Cherry Cake Serves 12 to 16 It's hard to believe the pie filling replaces the usual fat and liquid ingredients in a cake mix. But it works -- very well too! With the mix and pie filling on hand it's an easy last-minute cake to prepare. TIP The glaze will seem thin at first but firms up on cooling VARIATION You either love or hate the almond extract. If you love it you can reinforce the almond flavor in the glaze by adding 3/4 tsp (4 ml) to the cake. Preheat oven to 350deg; F (180deg; C) 13- by 9 inch (3.5 L) cake pan, greased CAKE 1 pkg (18.25 oz [515 g]) devil's food cake mix 1 can (19 oz {540 mL}) cherry pie filling 2 eggs CHOCOLATE GLAZE 3/4 cup (175 mL) granulated sugar 1/4 cup (50 mL) butter 1/4 cup (50 mL) light (10%) cream 3/4 cup (175 mL) semi-sweet chocolate chips 1/4 tsp (1 mL) almond extract Sliced almonds, toasted (optional) Cake: In a large mixer bowl, combine cake mix, pie filling and eggs. Beat on medium speed for 2 minutes. Spread batter evenly in prepared pan. Bake 30 to 40 minutes or until a toothpick inserted in center comes out clean. Cool 30 minutes in pan on a wire rack before glazing. Glaze: In a small saucepan, combine sugar, butter and cream. Cook, stirring constantly over medium heat until mixture comes to a boil, then boil for 1 minute. Remove from heat. Add chocolate chips and extract, stirring until smoothly melted. Spread over warm cake. Cool completely before cutting.