

Cakes & Icing

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ITALIAN LOVE CAKE

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|--|---|
| 1 box fudge marble cake mix (Duncan Hines
from P&W)
¾ c. sugar
1 tsp vanilla
1 (3 ¾-oz) package instant chocolate pudding | 2 (15 oz.) tubs ricotta cheese
4 eggs
1 c. milk
1 (8 oz.) carton whipped topping |
|--|---|

Preheat oven to 350°. Grease and flour 9 x 13 inch pan. Mix cake as directed on package. Pour into pan. Combine ricotta, sugar, eggs, and vanilla. Mix well. Spoon over unbaked cake. Bake for 1 hour. Cool. Mix pudding with milk, folding in whipped topping. Spread over cake. Cover and place in refrigerator. It is better the second day!

RUSSIAN SMETANA CAKES

- | | |
|------------------------------|-----------------------------|
| 1 cup sugar
2 tbsp butter | 1/2 cup sour cream
1 egg |
|------------------------------|-----------------------------|

1 cup flour
1/2 tsp baking powder
1 tsp grated orange rind

Pinch salt
Nuts
Sugar

Preheat oven to 400° F.

Cream butter and sugar. Add egg and sour cream. Sift flour and baking powder and salt. Add to liquids. Add orange rind. Grease tartlet pan. Fill with mixture. Sprinkle with chopped nuts and sugar. Bake for 10-15 minutes.

CHOCOLATE BROWNIE CUPCAKES

Yield: 12 cupcakes

Ingredients

- 1/4 pound unsalted butter, at room temperature
- 1 cup sugar
- 4 extra-large eggs, at room temperature
- 11 fluid ounces Hershey's chocolate syrup
- 1 tablespoon pure vanilla extract
- 1 cup all-purpose flour
- 1 teaspoon instant coffee granules

For the ganache:

- 1/2 cup heavy cream
- 8 ounces good semisweet chocolate chips
- 1/2 teaspoon instant coffee granules

Directions

Preheat the oven to 325 degrees F. Line a muffin pan with paper liners.

Cream the butter and sugar in the bowl of an electric mixer fitted with the paddle attachment until light and fluffy. Add the eggs, 1 at a time. Mix in the chocolate syrup and vanilla. Add the flour and coffee granules and mix until just combined. Don't overbeat, or the cupcakes will be tough.

Scoop the batter into the muffin cups and bake for 30 minutes, or until just set in the middle. Don't overbake! Let cool thoroughly in the muffin pan.

For the ganache, cook the heavy cream, chocolate chips, and instant coffee in the top of a double boiler over simmering water until smooth and warm, stirring occasionally.

Dip the tops of the cupcakes into the ganache. Do not refrigerate.

Recipe from Ina Garten TV food show.

COCOA STREUSEL BUNDT CAKE

Walnut Streusel (recipe below)
3/4 cup butter or margarine
2/3 cups sugar
2 eggs
1 teaspoon vanilla
3/4 cup sour cream
2 teaspoons baking soda
1 cup buttermilk or sour milk
2 cups flour
2/3 cup cocoa
1/2 teaspoon salt

- Prepare Walnut Streusel; set aside.
- Cream butter, sugar, eggs, and vanilla in large mixing bowl until light and fluffy.
- Blend in sour cream.
- Stir baking soda into buttermilk or sour milk.
- Combine flour, cocoa and salt.
- Add alternately with buttermilk to creamed mixture.
- Beat 2 minutes at medium speed.
- Spoon 1/2 of streusel into generously greased and floured 10 or 12 cup Bundt pan.
- Pour in half cake batter.
- Evenly sprinkle remaining streusel on top of batter. Top with remaining cake batter.
- Bake at 350°F. in middle of oven for 50 minutes or until cake tester inserted in center comes out clean.
- Cool in pan 10 minutes.
- Remove from pan; cool completely.
- At serving can be garnished with sweetened whipped cream and walnut pieces.

Walnut Streusel:

3/4 cup packed brown sugar
1/4 cup flour
1/4 teaspoon cinnamon
1/4 teaspoon salt
1/4 cup butter
1 cup walnuts, finely chopped

- Combine brown sugar, flour, cinnamon and salt in small mixing bowl.
- With pastry blender cut in butter until mixture is crumbly.
- Stir in nuts.

To sour milk: Use 1 tablespoon vinegar plus milk to equal 1 cup.

MARBLE SPICE CAKE

3 cups cake flour
3 1/2 teaspoons baking powder
3/4 teaspoon salt
1 1/3 cups sugar

3/4 cup shortening
 1 teaspoon cinnamon
 1/4 teaspoon cloves
 1/2 teaspoon nutmeg
 3 tablespoons molasses
 1 1/4 cups milk
 1 teaspoon vanilla
 3 eggs

- Stir shortening just to soften
- Sift in cake flour, baking powder, salt, and sugar.
- Measure in a cup the milk, vanilla and eggs.
- Add 1/2 of liquid mixture.
- Mix until flour is dampened then beat 1 minute.
- Add remaining liquid, blend and beat 2 minutes longer.
- Divide batter into 2 parts.
- Add mixture of cinnamon, cloves, nutmeg and molasses to one batch.
- Place batter by tablespoons in a tubular spring form pan, alternating plain and spice.
- With a knife cut carefully through batter once in a zig-zag course.
- Bake in moderately hot oven 375°F. for 45 minutes.

Recipe from Lena Tapella

BROWNIE SHEET CAKE

2 cups sugar
 2 cups flour
 2 eggs, beaten
 1/4 teaspoon salt
 1/2 cup buttermilk
 1 teaspoon soda
 1 teaspoon vanilla
 2 sticks margarine
 3 tablespoons cocoa
 1 cup water

- Melt margarine with cocoa in water.
- Bring to a boil
- Pour over sugar and flour.
- Mix well.
- Add rest of ingredients.
- Pour into greased 11 x 16 pan.
- Bake at 350°F. For 25 minutes.
- Meanwhile prepare icing
- Bring to a boil
 - 1/2 stick margarine
 - 3 tablespoons milk
 - 1 tablespoon cocoa
 - 1/2 teaspoon vanilla
- Add 1/2 pound powdered sugar

- Spread on cake while it is still warm.
- Sprinkle 1/2 cups chopped nuts on top.

GERMAN COFFEE CAKE

1/2 pound butter
 1 1/4 cups sugar
 2 eggs
 1 cup sour cream
 1 teaspoon vanilla
 2 cups flour
 1/2 teaspoon salt
 1/2 teaspoon soda
 1 teaspoon baking powder

Topping:

1 teaspoon cinnamon
 4 tablespoons granulated sugar
 3/4 cup chopped nuts

- Beat the butter, sugar and eggs until really creamy.
- Add the sour cream and vanilla, beat well.
- Add the dry ingredients.
- Mix well, dough will be stiff.
- Place half the dough in a spring form pan.
- Sprinkle on half the topping.
- Add the rest of the dough.
- Sprinkle the rest of the topping on the cake.
- Bake at 350°F. For 1 hour or until done

Recipe from Frances Kostelnik

MANCHESTER INN COFFEE CAKE

1/4 pound butter
 1/2 cup sugar
 2 eggs
 1 cup sour cream
 1/2 teaspoon vanilla
 2 cups flour
 1 teaspoon baking soda
 1 1/2 teaspoons baking powder

Topping:

1 teaspoon cinnamon
 1/2 cup granulated sugar
 1/2 cup chopped nuts

- Mix topping ingredients, set aside

- Mix the sour cream and baking soda, set aside.
- Cream butter and sugar well. Add eggs and vanilla.
- Add the sifted flour and baking powder alternately with the sour cream mixture.
- Spread half the batter in a greased and floured bread pan.
- Sprinkle on half the topping.
- Add the remaining batter.
- Sprinkle the rest of the topping on the cake.
- Bake at 350°F. For 45 minutes to 1 hour or until done.

Recipe from the Manchester Inn, Manchester NH

GOOEY BUTTER CAKE

(A St. Louis specialty)

- 4 eggs
- 1 stick butter
- 1 box yellow cake mix
- 8 ounces cream cheese
- 1 box powdered sugar
- 1 tablespoon vanilla

- Preheat oven to 350
- Spray 8x12 cake pan with non stick spray.
- Mix together 2 egg, butter and yellow cake mix.
- Pat in cake pan.
- Blend 2 eggs, cream cheese, powdered sugar, and vanilla.
- Pour over top of cake mixture.
- Bake at 350 for 45 minutes, do not overbake

Used at Layette Luncheon, August 1998

PANDANIS

- 6 eggs, separated
- 1 cup sugar
- 1 cup flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon anise oil (or 1 teaspoon anise extract)

- Beat egg whites until very stiff.
- Add yolks, one at a time y hand or very low speed on mixer
- Add sugar a little at a time
- Mix well.
- Sift flour and baking powder and add a little at a time.
- Add extract.
- Bake in ungreased angel food pan at 350°F. for 30 minutes.
- Cool upside down before removing from pan.

Recipe from Lena Tapella.

CASSATA ALLA SICILIANA

- 1 Sara Lee Family-size pound cake
- 1 pound ricotta cheese
- 2 tablespoons heavy cream
- 1/4 cup sugar
- 3 tablespoons orange liqueur
- 3 tablespoons chopped mixed candied fruit (dried cranberries or dried cherries are better)
- 2 ounces semisweet chocolate, coarsely chopped

- With a sharp serrated knife, slice the end crusts off the pound cake and level the top if it is rounded.
- cut the cake horizontally into 1/2' to 3/4" thick slabs (4 in all).

- Beat the ricotta with a rotary or electric beater until it is smooth.
- Beating constantly, add the cream, sugar, and liqueur.
- With a rubber spatula, fold in the chopped candied fruit and chocolate.

- Center the bottom slab of the cake on a flat plate and spread it generously with the ricotta mixture.
- Carefully place another slab of cake on top, keeping sides and ends even, and spread with more ricotta.
- Repeat until all the cake slabs are reassembles and the filling has been used up - ending with a plain slice of cake on top.
- Gently press the loaf together to make it as compact as possible.
- do not worry if it feels wobbly; chilling firms the loaf.
- Refrigerate the cassata for about 2 hours or until the ricotta is firm.

Chocolate Frosting

- 6 ounces semisweet chocolate cut in small pieces
- 3/8 cup strong black coffee
- 1/4 pound unsalted butter, cut into 1/2' pieces and chilled

- Melt the chocolate in the coffee in a small heavy saucepan over low heat , stirring constantly until the chocolate has completely dissolved.
- Remove the pan from the heat and beat in the thoroughly chilled butter, 1 piece at a time.
- Continue beating until the mixture is smooth.
- Then chill this frosting until it thickens to spreading consistency.
- With a small metal spatula, spread the frosting evenly over the top, sides, and ends of the cassata, swirling it as decoratively as you can.
- Cover loosely with plastic wrap, wax paper, or aluminum foil and let the cassata 'ripen' in the refrigerator for at least 24 hours before serving it.

Recipe from Time-Life French Cook Book

Used for AAUW Supper Club Italian Dinner, November 1978, Layette Luncheon, October 1993

LEMON CAKE

- 1 lemon cake mix
- 1 small instant lemon pudding mix
- 4 eggs, beaten
- 3/4 cup vegetable oil
- 3/4 cup water
- 2 1/4 cups powdered sugar
- 3 tablespoons melted butter
- 2 lemons, juiced
- 3 tablespoons water

- Preheat oven to 350° F.
- Mix pudding and cake mix.
- Add beaten eggs, oil and 3/4 cup water.
- Beat well.
- Pour into an ungreased 9 x 13 inch pan.
- Bake for 35 minutes.

Icing

- Mix powdered sugar, melted butter, lemon juice and 3 tablespoons water.
- As soon as cake is done, remove from oven and poke lots of holes in the top.
- Pour icing over cake.
- Cover tightly with aluminum foil and let cool

SHERRY ZUCCHINI CAKE

- 2 cups flour
- 2 teaspoons cinnamon
- 1 1/2 teaspoons soda
- 1 1/4 teaspoons salt
- 1 teaspoon baking powder
- 1 cup salad oil
- 2 cups sugar
- 3 eggs
- 1 teaspoon vanilla
- 4 tablespoons sherry
- 2 cups grated zucchini
- 1 teaspoon grated lemon peel
- 1 1/2 cups chopped nuts
- 1 cup seedless raisins or chopped dates

Vanilla Glaze:

- 1 1/2 cups sifted powdered sugar
- 1/8 teaspoon salt
- 1 tablespoon soft butter
- 2 tablespoons of sherry wine or light cream.

- Combine flour, cinnamon, soda, salt, and baking powder, mixing well; set aside
- Beat together oil and sugar; add eggs, one at a time, beating well after each addition.
- Add vanilla, sherry zucchini and lemon peel; stir to blend.
- Fold in the dry ingredients and then the nuts and raisins.

- Turn into a well-greased 10 inch angel food pan or 9 inch bundt pan.
- Bake in a preheated 325°F. oven for an hour and 15 minutes, or until done.
- Let stand in pan for about 5 minutes, then turn out on rack to cool.
- When cool; wrap and freeze (or refrigerate if you're going to use it).
- Just before serving drizzle on Vanilla Glaze made by mixing together powdered sugar, salt, butter and sherry wine or light cream.

CHOCOLATE ZUCCHINI CAKE

- 2 1/2 cups flour, unsifted
- 1/2 cup cocoa
- 2 1/2 teaspoons baking powder
- 1 1/2 teaspoons soda
- 1 teaspoon each salt and cinnamon
- 3/4 cup soft butter or margarine
- 2 cups sugar
- 3 eggs
- 2 teaspoons each vanilla and grated orange peel
- 2 cups coarsely shredded zucchini
- 1/2 cup milk
- 1 cup chopped pecans or walnuts

Glaze

- 2 cups powdered sugar, sifted
- 3 tablespoons milk
- 1 teaspoon vanilla

- Combine the flour, cocoa, baking powder, soda, salt, and cinnamon; set aside.
- With a rotary mixer beat together the butter and sugar until they are smoothly blended.
- Add the eggs one at a time, beating well after each addition.
- With a spoon, stir in the vanilla, orange peel, and zucchini.
- Alternately stir the dry ingredients and the milk into zucchini mixture, including the nuts with last addition.
- Pour batter into a greased and flour-dusted 10-inch tube pan or bundt pan.
- Bake in a 350° F. oven for about 1 hour or until a wooden pick inserted in center comes out clean.
- Cool in pan 15 minutes: turn out on wire tack to cool thoroughly.
- Drizzle glaze over cake. Cut in thin slices to serve.
- Makes 10 to 12 servings.
- Glaze: Mix together powdered sugar, milk, and vanilla; beat until smooth.

HARVEY WALLBANGER CAKE

- 1 box orange or yellow cake mix without pudding
- 1 small box instant vanilla pudding mix
- 4 eggs
- 1/2 cup vegetable oil
- 1/2 cup orange juice
- 1/2 cup Galliano
- 2 tablespoons vodka

For glaze:

- 1 cup powdered sugar, sifted
- 1/2 tablespoon orange juice
- 1/2 tablespoon Galliano
- 1/2 tablespoon vodka

Preheat oven to 350°F.

Combine cake mix and pudding mix in large bowl.

Blend in remaining cake ingredients.

Mix batter until smooth and thick.

Pour into a greased and floured Bundt pan

Bake at 350° for 45 minutes.

Let cool in pan 10 minutes, then on a rack for another 10 minutes.

To prepare glaze:

Combine ingredients until well-mixed. (More liquid may be added if necessary.)

Poke holes in the cake, then pour glaze over the top, allowing it to drizzle over the sides.

PUMPKIN CRUNCH CAKE

- 3 beaten eggs
- 1 1/2 cups sugar
- 1 12 ounce can evaporated milk
- 1 can pumpkin
- 1 teaspoon cinnamon
- 1/4 teaspoon cloves
- 1/4 teaspoon ginger
- 1 box yellow cake (without pudding)
- 2 sticks margarine

Mix together eggs, sugar and milk by hand.

(I whisk the eggs, first then whisk in the sugar and milk)

Add pumpkin and spices, mix well.

(I whisk in the spices first, then the pumpkin)

Pour into a greased 13 x 9 pan.

Batter will be runny.

Sprinkle dry cake mix on top of batter.

Drizzle melted margarine over top of cake.

Bake at 350° F for 50 minutes until toothpick comes out clean.

LAURA'S APPLE CAKE

- 1/2 cup chopped walnuts
- 2 teaspoons ground cinnamon
- 1 1/2 cups granulated sugar
- 1/2 cup butter or margarine
- 2 eggs
- 1 teaspoon vanilla extract

- 1/4 cup milk
- 2 cups sifted all-purpose flour or instant-type flour
- 1 teaspoon double acting baking powder
- 1/2 teaspoon salt
- 1 teaspoon baking soda
- 1 cup sour cream
- 1 medium Apple

In small bowl mix chopped walnuts, cinnamon, and 1/2 cup of the granulated sugar.
Set aside.

Grease 9 inch angel food pan with removable bottom.

Preheat oven to 375° F.

In bowl of electric mixer set on HIGH, beat butter until creamy.

Gradually add 1 cup sugar.

Beat mixture scraping sides frequently, until mixture is light and fluffy.

Add eggs, one at a time.

Then vanilla and milk and beat until well blended.

Sift regular flour with baking powder, salt and soda.

At LOW speed alternate beating sour cream and flour mixture into batter.

(Instant flour does not require sifting, just mix with other ingredients).

Spread 1/2 batter in angel food pan, top with cored thinly sliced apple, and half of walnut mixture.

Pour rest of batter on top, then cover with remaining walnut mixture.

Bake 40 minutes or until tester comes out clean.

Let stand for 30 minutes, loosen cake around sides, lift cake by top of tube and remove from outer shell.

Let cool completely before removing from base and lifting to plate.

Recipe from Richard Burguillos, November 2002.

BAILEY'S IRISH CREAM CAKE

- 1 package dark chocolate cake mix
- 1 package chocolate/fudge pudding mix (small regular cook)
- 4 eggs, slightly beaten
- 1 cup sour cream
- 3/4 cup Irish cream liqueur
- 12 ounces chocolate chips

Grease and flour a bundt pan.

Combine first 5 ingredients.

Beat with a mixer until smooth.

Stir in chips.

Bake at 350 for 45 minutes, or until toothpick comes out clean.

Glaze with a mixture of powdered sugar, Irish cream liquor and green dye.

CREAMY COCOA ICING

Sift together

- 1 box sifted confectioners' sugar

1/2 cup cocoa

Add

1/2 cup soft butter

3-4 tablespoons milk

Stir until well blended

APPLESAUCE SPICE CAKE

2 1/2 Cups Flour

1 1/2 Cup

1 1/2 tsp Baking Soda

1 1/2 tsp Baking powder

1/2 tsp salt

1 1/4 tsp cinnamon

1/2 tsp ground cloves

1/2 tsp ground ginger

1/2 tsp nutmeg

1 stick cold unsalted butter, cut into small pieces

1/2 cup buttermilk

1 cup applesauce

1 tsp vanilla extract

3 eggs

1 cup raisins (optional)

1/2 cup chopped walnuts

Confectioners sugar for dusting or Frosting

Preheat oven to 350. Lightly grease 9x13 baking pan with non-stick spray oil.

In medium bowl, sift flour, baking soda, baking powder, salt and spices. Set aside.

In large mixing bowl using electric mixer on medium speed, combine butter and sugar, and mix until well blended or light and fluffy, about 1 to 2 minutes. Add buttermilk, applesauce, and vanilla until well combined, about 30 seconds, stopping frequently to scrape the bowl. Add eggs one at a time, mixing to combine after each addition. Slowly add the flour mixture and beat for 3 minutes at high speed. Stir in raisins and nuts by hand.

Pour batter into pan. Bake for 45 to 50 minutes. Test for doneness. The cake should be moist, but not sticky or gummy.

Cool thoroughly before dusting the top with confectioner's sugar or frosting.

SOUR CREAM PUMPKIN BUNDT CAKE

A surprise filling of brown sugar streusel makes this pumpkin-flavored cake a special treat. Save a bit of icing for drizzling over each serving of this wonderful cake!

STREUSEL:

1/2 cup packed brown sugar

1 teaspoon ground cinnamon

1/4 teaspoon ground allspice

2 teaspoons butter

COMBINE brown sugar, cinnamon and allspice in small bowl. Cut in butter with pastry blender or two knives until mixture is crumbly.

CAKE:

3 cups all-purpose flour

1 tablespoon ground cinnamon

2 teaspoons baking soda

1 teaspoon salt

2 cups granulated sugar

1 cup (2 sticks) butter, softened

4 large eggs

1 cup LIBBY'S® 100% Pure Pumpkin

1 container (8 oz.) sour cream

2 teaspoons vanilla extract

PREHEAT oven to 350°F. Grease and flour 12-cup Bundt pan.

COMBINE flour, cinnamon, baking soda and salt in medium bowl. Beat granulated sugar and butter in large mixer bowl until light and fluffy. Add eggs one at a time, beating well after each addition. Add pumpkin, sour cream and vanilla extract; mix well. Gradually beat in flour mixture.

TO ASSEMBLE: SPOON half of batter into prepared pan. Make indentation in center and place Streusel over batter, not allowing Streusel to touch sides of pan. Top with remaining batter. Make sure batter layer touches edges of pan.

BAKE for 55 to 60 minutes or until wooden pick inserted in cake comes out clean. Cool for 30 minutes in pan on wire rack. Invert onto wire rack to cool completely. Drizzle with Glaze.

GLAZE:

COMBINE 1 1/2 cups sifted powdered sugar and 1 to 2 tablespoons orange juice or milk in small bowl; stir until smooth.

Estimated Times: Preparation - 12 minutes (it took me an hour); Cooking - 55 minutes; then at least 2 hours to cool

Yields 12 to 16 servings.

Made for the St. Lawrence Reunion Dinner, Nov, 2009.

ORANGE POPPY SEED SOUR CREAM CAKE

Ingredients

- 1 (18.25 ounce) package yellow cake mix
- 1 (3.5 ounce) package instant vanilla pudding mix
- 1/2 cup vegetable oil
- 4 eggs
- 1 cup sour cream
- 1/2 cup orange juice
- 1/4 cup poppy seeds

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan.
2. In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in oil, eggs, sour cream and juice. Beat on low speed until blended. Scrape bowl, and beat 2 minutes on medium speed. Stir in the poppy seeds.
3. Pour batter into prepared pan. Bake in the preheated oven for 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool 15 minutes in the pan. Remove from pan, then sprinkle with confectioners' sugar before serving.

CHOCOLATE-ZUCCHINI CAKES w/PECANS

- 1/2 cup unsalted butter (1stick), melted and cooled
- 1 cup sugar
- 1/2 teaspoon coarse salt
- 1 large egg
- 1/2 teaspoon pure vanilla extract
- 1 cup finely grated zucchini (from 1 medium zucchini)
- 3 tablespoons sour cream
- 1 cup all purpose flour
- 1/4 cup unsweetened cocoa powder
- 1/2 cup (3 ounces) bittersweet chocolate, chopped or chocolate chips
- 24 walnut/pecan halves (optional)

Preheat oven to 350°.

In a large bowl, stir together butter, sugar, salt, and egg until combined.

Add vanilla, zucchini and sour cream and stir until incorporated.

Sift flour and cocoa powder into bowl and stir until combined.

Stir in chocolate.

Put paper cups in mini muffin pans.

Fill each cup with 2 tablespoons batter and top with nut half.

Bake until a toothpick inserted in center of a muffin comes out clean, 15 – 17 minutes.

Let muffins cool slightly in pans on wire racks before serving.

(Store in an airtight container, up to 3 days.)

Recipe from Everyday Food, 2010

Used for Layette Bunco Party, 2010

BAND CAKE

- 1 Pkg. yellow cake mix

- 1 Pkg. instant vanilla or lemon pudding (3OZ)
- 1 teaspoon grated nutmeg
- 4 eggs
- $\frac{3}{4}$ cup oil
- $\frac{3}{4}$ cup cream sherry

Preheat oven 350° F.

Beat for 3 minutes at medium speed.

Bake in Bundt pan about 40 minutes or until done

VARIATIONS on BAND CAKE

CHOCOLATE CAKE

Devil's food cake mix, chocolate instant pudding, 4 eggs, 1 $\frac{1}{4}$ cups water, $\frac{1}{2}$ cup vegetable oil

Beat for 2 minutes,

Bake for 50 to 60 minutes, cool in pan 25 minutes before inverting on cake plate.

POUND CAKE

Yellow cake mix, instant vanilla pudding mix, 4 eggs, $\frac{1}{2}$ cup oil, 1 cup water

Beat with mixer for 2 minutes

Bake 45 to 50 minutes.

BANANA CAKE

Yellow cake mix, 2 small ripe bananas, well mashed, banana cream or vanilla instant pudding, 4 eggs, 1 cup water, $\frac{1}{4}$ cup oil, $\frac{1}{2}$ cup finely chopped nuts

Bake 60 to 70 minutes.

LEMON CAKE

Lemon cake mix, lemon instant pudding mix, 4 eggs, $\frac{1}{2}$ cup oil, 1 cup orange juice

Beat 2 minutes, bake 45 to 50 minutes.

SOUR CREAM CAKE

Spice cake mix, instant butter pecan, pistachio pineapple cream pudding mix, 4 eggs, $\frac{1}{2}$ cup oil, 1 cup sour cream, $\frac{1}{2}$ teaspoon baking soda, 8 ounce can crushed pineapple, undrained.

Place pineapple and soda in small bowl while assembling other ingredients in large mixing bowl. Add pineapple mixture and thoroughly blend. Beat for 2 minutes.

Bake 50 to 55 minutes.

RUM CAKE

Yellow cake mix, instant vanilla pudding mix, 4 eggs, $\frac{1}{2}$ cup oil, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup dark rum, 1 cup chopped almonds. Beat first 6 ingredients for 2 minutes, then all almonds and blend.

Bake for 1 hour.

PISTACHIO SOUR CREAM CAKE

Yellow cake mix, instant pistachio pudding mix, 4 eggs, $\frac{1}{4}$ cup oil, 1 cup sour cream, $\frac{1}{2}$ cup water.

Beat 2 minutes, bake for 45 to 0 minutes.

MADEIRA WINE CAKE

Yellow cake mix, instant French vanilla pudding mix, 4 eggs, $\frac{3}{4}$ cup oil, $\frac{3}{4}$ cup Madeira winr, $\frac{1}{2}$ cup poppy sees.

Beat for 3 minutes. Bake for 45 to 50 minutes.