

Endless Possibilities Angel Food Cake

Ingredients

- 1 box betty crocker (1 step) angel food cake mix

Instructions

Preheat oven to 350 degrees. Mix the angel food cake mix and desired flavor ingredients together and beat by hand until blended. Pour into ungreased 9 x 13 pan (or muffin tins) and bake for 30-45 minutes (muffins bake 15-18 minutes). Cool upside down for best results.

Notes

-Lemon: 1 cup and 3 tablespoons water

2 tablespoons lemon juice

2 teaspoons grated lemon

-Orange Citrus: 1 1/4 cup water

2 teaspoons grated orange peel

-Cherry: 1 can (20 ounces) light cherry pie filling

-Black Forest: add 1/2 cup cocoa to cherry version

Summary

Yield: 8

Prep Time: 5 minutes

Category: Cakes

Endless Possibilities Angel Food Cake

-Cotton Candy: 1 small (3.4 ounce) sugar free jello (any flavor)

1 1/4 cup water

-Margarita: 1 cup and 2 tablespoons water

2 tablespoons fresh lime juice

1 1/2 teaspoons grated lime rind

-Pineapple: 1 (20 ounce) crushed pineapple in juice

-Pina Colada: 1 tablespoon of both coconut and rum extracts to pineapple version

-Pumpkin: 1 (15 ounce) can of pumpkin

3/4 cups of water

1 tablespoons pumpkin pie spice

-Spiced: 1 1/4 cups water

1 1/2 teaspoons cinnamon

1/2 teaspoon ginger

Endless Possibilities Angel Food Cake

1/2 teaspoon nutmeg

1/4 ground cloves

Toppings:

-Fresh Blackberry Coulis: Place 4 cups fresh blackberries and 1/4 cup of sugar in blender and blend until smooth. Stir in juice of 1/2 lemon. Strain through fine mesh sieve.

-Chocolate Sauce: Mix 1/2 cup of water and 1/2 cup sugar in a small sauce pan and bring to a boil. Add 1/2 cup of unsweetened cocoa and whisk until completely blended. Strain into a jar with a tight fitting lid and cool completely. Cover and store refrigerated. Serve on cake or muffins either warmed or cool.

-Chocolate Whipped Cream Frosting: Mix 2-3 tablespoons cocoa powder and 1 container (8 ounce) of Light Cool Whip.

-Orange Citrus Glaze: 1/2 cup sifted powdered sugar and 1-2 tablespoons orange juice. Add 1 tablespoon at a time until smooth and drizzles easily.

-Lemon Glaze: same as orange glaze except substitute lemon juice in place of orange juice.

-Margarita Glaze: 3 tablespoons sugar, 3 tablespoons fresh lime juice, 3 tablespoons tequila, 3 tablespoons triple sec., and 3 tablespoons of water. Combine all in small sauce pan and bring to a boil. Reduce heat and simmer 3 minutes. Stir occasionally until all sugar dissolves. Remove from heat and allow it to cool.

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-Pineapple Frosting: Mix 1 container (8 ounces) Light Cool Whip, 1 small package of sugar-free, fat free instant vanilla pudding mix and 1 can (15 ounces) crushed pineapple drained.