

# Endless Possibilities Angel Food Cake

## Ingredients

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

## Summary

**Yield:** 8

**Prep Time:** 5 minutes

**Category:** Cakes

## 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

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-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

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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.