



*19 Unforgettable*  
**Simple Cake Recipes**

## 19 Unforgettable Simple Cake Recipes

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## Letter from the Editors

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Dear Cooking Enthusiast:

If you ask us, there's never a bad time for cake. Whether it's a special occasion or just a weeknight meal with the family, a big slice of decadent and moist cake always makes us smile. Chocolate, vanilla or fruity, there are so many different kinds of cake to choose from, it may just be the most versatile dessert out there. Plus, there are so many different ways to make cake, it's incredible! Whether you want an old-fashioned cake like the kind your grandma used to make or a more modern cake like you'd see in a fancy bakery, there are all sorts of cake recipes for every need and occasion. Short on time? Try a cake recipe that starts out with a box of cake mix! Want an extra moist cake? Give a pudding poke cake a shot! Love icing? Try a wonderful layered cake loaded with luscious spreads of frosting. Like we said, there's a cake for every taste bud out there.

In this collection of unforgettable simple cake recipes, we've rounded up a variety of delicious and decadent desserts to suit all of your sweet tooth needs. Peruse the table of contents and see which cake strikes your fancy today... and then bookmark a few other recipes to make later!

For more delicious cake recipes, be sure to visit [RecipeLion.com](http://www.RecipeLion.com). While you're there, subscribe to RecipeLion's free [Quick and Easy Recipes](#) newsletter to get free recipes delivered to your inbox every week.

Happy baking!

Sincerely,

*The Editors of RecipeLion*

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## Old-Fashioned Cake Recipes

### 1940s Lazy Daisy Cake

By: [Lana from Never Enough Thyme](#)



There's nothing quite like the taste of a homemade cake. With this recipe for 1940s Lazy Daisy Cake you'll get great old-fashioned taste with minimal effort. A buttery yellow cake layer topped with a delicious coconut topping makes for one of the most incredible cakes we've ever sampled. This vintage dessert recipe has stood the test of time for good reason -- it's a mouthwatering treat that no one can resist a second helping of!

**Serves: 15**

**Prep Time: 15 min.**

**Cook Time: 45 min.**

#### **Ingredients**

- 2 cups all-purpose flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 4 Tbsp. butter
- 1 cup milk
- 1 tsp. vanilla extract
- 4 eggs, room temperature
- 2 cups sugar

**For the Topping:**

- 9 Tbsp. butter, melted
- 3/4 cup packed light brown sugar
- 6 Tbsp. evaporated milk
- 1 1/2 cups shredded coconut

**Instructions**

1. Adjust an oven rack to the middle position and heat the oven to 350. Grease and flour a 13x9 inch pan.
2. Whisk the flour, baking powder, and salt in a large bowl.
3. Heat the butter and milk in a medium saucepan over medium heat until the butter melts. Stir in the vanilla.
4. With an electric mixer on medium-high speed, beat the eggs and sugar until pale and thick, about 6 minutes.
5. Using a rubber spatula, fold in the flour mixture and milk mixture alternately until just incorporated.
6. Pour the batter into the prepared pan and bake until a toothpick inserted in the center comes out clean, 30 to 35 minutes.
7. Let cool slightly in the pan, about 10 minutes.
8. Heat the broiler.

**For the Topping:**

1. Combine the butter, brown sugar, evaporated milk, and coconut in a medium bowl. Spread the topping evenly over cake. Broil until topping bubbles and just begins to brown, 3-4 minutes. Serve warm.

**Note:**

The cake can be stored at room temperature for up to 4 days. Reheat individual servings in the microwave.

## Three Layer Hummingbird Cake

By: [Reeni from Cinnamon Spice & Everything Nice](#)



This recipe for Three Layer Hummingbird Cake will give you an awesome taste of classic Southern cooking and is sure to wow everyone at the table. With the flavors of banana, pineapple and pecans mixing with a cinnamon-spiced cake topped with cream cheese frosting, this Southern specialty will leave you wanting seconds and even thirds.

***Prep Time: 30 min.***

***Cooking Time: 50 min.***

### ***Ingredients***

- 3 tablespoon butter
- 3 cups all-purpose flour, plus more for dusting pans
- 2 teaspoons ground cinnamon (like McCormick roasted cinnamon)
- 1 teaspoon ground ginger (like McCormick roasted ginger)
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup chopped pecans or walnuts
- 1 + 1/2 cups sugar
- 1 cup packed light brown sugar
- 3 eggs, beaten
- 1 8-oz. can crushed pineapple with juices (unsweetened)
- 2 cups mashed ripe bananas (about 5 bananas)
- 1/2 cup vegetable or canola oil
- 1/2 cup sour cream (not fat-free)
- 2 teaspoon vanilla extract

### For the Frosting:

- 8 tablespoons butter, at room temperature
- 12 ounces cream cheese, at room temperature
- 2 teaspoons vanilla extract
- 16 ounce bag confectioners' sugar, sifted
- coconut flakes or chopped nuts, for garnishing the top

### *Instructions*

1. Heat oven to 350 degrees F. Line the bottoms of three 9" round cake pans with parchment paper (or 2 pans and line a 6 cup muffin pan with paper liners for cupcakes). Grease each pan with butter and dust with flour, tap out excess.
2. In a large bowl sift the flour, cinnamon, ginger, baking soda, and salt together. Stir in the pecans and set aside.
3. In a separate large mixing bowl beat the sugar, brown sugar, and eggs together on high speed until smooth. Add the pineapple and juice, bananas, oil, sour cream and vanilla; mix until combined. Add the flour/pecan mixture and mix on low speed until evenly combined.
4. Divide the batter evenly between the prepared cake pans.
5. Bake about 50 minutes or until a toothpick comes out clean from center.
6. Transfer cakes to wire racks and let sit for 15 minutes then turn out each cake and allow to cool.
7. In the bowl of a standing mixer fitted with a paddle, beat the butter and cream cheese together on low speed 3 minutes. Beat in vanilla. Add the confectioners' sugar a cup or two at a time mixing on low speed until all of it is incorporated. Beat on medium speed 5-6 minutes until light and fluffy.
8. Frost cake and sprinkle with coconut flakes or chopped nuts.

## Old-Fashioned Cream Cheese Pound Cake

By: [Lindsay from Normal Cooking](#)



A classic recipe for pound cake that uses cream cheese, you're going to love every bit of this decadent treat. Perfect for breakfast or for an after dinner snack, Old Fashioned Cream Cheese Pound Cake will make you happy with every bite. Share the smiles that this dense, yet moist, cake will bring to you with your friends and family and try this nostalgic cake.

**Serves: 16**

**Cooking Time: 1 hour 20 min.**

### **Ingredients**

- 1 (8 ounce) package cream cheese
- 1 1/2 cups (3 sticks) butter
- 3 cups white sugar
- 6 eggs
- 3 cups all-purpose flour
- 1 teaspoon vanilla extract
- Powdered sugar, for garnish

### **Instructions**

1. Preheat oven to 325 degrees F. Grease and flour a 10 inch tube pan or 10 inch Bundt pan.
2. In a large bowl, beat butter and cream cheese until smooth. Add sugar gradually and beat until fluffy.

3. Add eggs one at a time, beating well with each addition. Add the flour all at once and mix in. Add vanilla and mix.
4. Pour into prepared pan. Bake for 1 hour and 20 minutes. A toothpick inserted into center of cake should come out clean.
5. Garnish with powdered sugar, if desired.

## Chocolate Cake Recipes

### Chocolate Angel Cakes

By: [Tess from SCK Recipes](#)



If you are looking for delicious chocolate cake recipes we have just the thing for you. Chocolate Angel Cakes are a piece of heaven. Made with Angel Food Cake cake mix, the result is a soft and fluffy cake that is absolutely incredible. With a touch of cocoa powder added to the mix and topped with your favorite toppings, this is a recipe for chocolate lovers.

### **Ingredients**

- 1 (16 ounce) box Angel Food Cake cake mix
- 2 1/4 cups cold water, divided
- 1 cup cocoa powder, divided
- 1 cup granulated sugar
- 1/4 teaspoon salt
- 1/2 tablespoon vanilla extract
- 1 can (6.5-ounces) whipped cream
- 1 can (20-ounces) cherry pie filling

### **Instructions**

1. Preheat oven to 350 degrees F.
2. Mix cake as directed, adding 1/2 cup cocoa powder.
3. Spoon mixture into ungreased fluted pan, filling 3/4 full; bake for 30 minutes.

4. Tip pan on side and cool on wire rack for 30 minutes.
5. In a heavy saucepan over medium heat, add 1/2 cup cocoa powder, sugar and salt; whisk well.
6. Add 1 cup water and simmer until thickened. Remove from heat and add vanilla; whisk until well combined.
7. Remove cake from pan with knife and set on serving dish.
8. Top with chocolate syrup, whipped cream and cherry pie filling.

## One Bowl Chocolate Cake

By: [Andi from The Weary Chef](#)



Create a rich, moist devil's food cake with this easy one-bowl recipe. You'll never need another chocolate cake recipe after you give this super simple one a try. Even first time bakers can agree that this chocolate cake is a breeze; plus, since there's only one bowl required, that means less cleanup afterward!

**Serves: 10**

**Prep Time: 5 min.**

**Cooking Time: 40 min.**

### **Ingredients**

- ½ cup butter, softened
- 2-1/2 cup all-purpose flour
- 1-1/2 cup sugar
- ⅔ cup baking cocoa
- 1-1/4 tsp. baking soda
- ¼ tsp. baking powder
- 1 tsp. salt
- ¼ cup applesauce (or substitute ¼ cup vegetable oil)
- 1-1/2 cup water
- 1 tsp. vanilla
- 2 large eggs

### *Instructions*

1. Preheat oven to 350 degrees F. Grease two round cake pans, a 13×9" dish, or a Bundt pan.
2. Mix butter on medium-low speed until smooth, then add remaining ingredients. Mix on lowest speed until combined, and then on medium-high speed for three minutes.
3. Pour batter into pans. Bake round cakes for 25-30 minutes, rectangular cake for 35-40 minutes, or Bundt cake for approximately 45 minutes. Cake is done when toothpick inserted into center comes out clean.
4. Cool cake in pan for 10- 15 minutes, then cool completely on wire rack before decorating.

## Ho Ho Cake

By: [Courtney from Neighborfood](#)



There's a reason Hostess is a household name, and this cake proves why. Enjoy one of your childhood favorites, all grown up and in delicious chocolate cake form, with this easy recipe. This is the perfect cake to make for a party because everyone will love its nostalgic touch... not to mention its great taste!

**Serves: 16-20**

**Prep Time: 30 min.**

**Cooking Time: 35 min.**

### **Ingredients**

#### **For the Cake:**

- 1 box milk chocolate cake
- ½ cup vegetable oil
- 3 eggs

#### **For the Cream Frosting:**

- 5 Tablespoons flour
- 1¼ cup milk
- 1 cup sugar

- 1 cup shortening
- 1 teaspoon vanilla

**For the Chocolate Frosting:**

- 8 oz. semi-sweet chocolate
- 1 cup cream

**Instructions****For the Cake:**

1. Preheat oven to 350 degrees F. Grease and flour a 13 x 9 inch pan. Beat together cake mix, oil, and eggs according to package directions. Bake cake using the instructions for a 13 x 9 inch pan. Remove from oven and allow to cool.

**For the Cream Filling:**

1. Use a hand mixer or an electric mixer to beat together the shortening, sugar, and vanilla until smooth and creamy.
2. Whisk together flour and milk. Pour into a saucepan and cook over medium heat until mixture thickens. Be sure to keep an eye on it and continue stirring as it thickens.
3. Add cooked mixture to shortening mixture and beat together until creamy. Spread on cooled cake, reserving about ½ cup of frosting for piping swirls on top. Refrigerate while you make the chocolate frosting.

**For the Chocolate Frosting:**

1. If using chocolate squares, chop chocolate into smaller pieces. Place in a double boiler and melt, stirring occasionally, until smooth. Heat cream in the microwave for about a minute or until it's lukewarm. Whisk cream into chocolate mixture until smooth. Pour over cream filling then allow to cool and set up. Place ½ cup reserved filling in a piping bag and pipe small swirls across the top, in rows. Store at room temperature.

## Recipes for Cake With Fruit

### [Strawberry Pineapple Cake](#)

By: [Erin from Our Table for Seven](#)



This fruity cake combines two of our favorite flavors. You get the sweet taste of strawberries and the tropical taste of pineapple all in one easy cake recipe. Plus, to make things even more delicious, the cake is then topped with a cream cheese frosting that is absolutely divine. Top it all off with shredded coconut and you'll have yourself a cake that is just begging to be eaten. Light and fluffy, it's a cake the whole family will love!

#### ***Ingredients***

##### **For the Cake:**

- 1 box- strawberry cake mix
- 1 -20 oz. can crushed pineapple

##### **For the Cream Cheese Frosting:**

- 8 oz. cream cheese, softened
- 1 cup powdered sugar
- 1 tsp. vanilla

#### ***Instructions***

##### **For the Cake:**

1. Add dry cake mix and pineapple in a bowl. Do not drain pineapple. Mix until well combined. Bake according to the cake mix box directions.

### For the Frosting:

2. Mix cream cheese, powdered sugar and vanilla until combined.
3. Frost on cooled cake. Top with coconut if desired.

## Melt-In-Your-Mouth Blueberry Cake

By: [Lisa from The Cutting Edge of Ordinary](#)



If you want the yummy taste of a blueberry muffin without the hassle of having to clean a muffin pan or having to go out and buy muffin tin paper cups, this is the recipe for you! A scrumptious blueberry cake that you can eat morning, noon or night, this is a fruit-filled treat that's impossible to resist.

### ***Ingredients***

- 2 eggs, separated
- 1 cup sugar
- ¼ teaspoon salt
- ½ cup shortening
- 1 teaspoon vanilla
- 1½ cups sifted flour
- 1 teaspoon baking powder
- 1/3 cup milk
- 1½ cups fresh blueberries (1 pint)

### ***Instructions***

1. Preheat oven to 350 degrees F.
2. Beat the egg whites until they are stiff. You can add in about ¼ cup of the sugar to keep them stiff. Set aside.
3. Cream shortening and then add the salt and vanilla. Add remaining sugar gradually. Add the unbeaten egg yolks and beat until light and creamy. Sift the flour and the baking powder. You can sprinkle a bit of the flour mixture over the berries to they won't settle in the cake.

4. Add sifted dry ingredients and milk, alternating between the dry mix and the milk. Fold in beaten whites. Fold in the fresh blueberries.
5. Turn into a greased 8-by-8-inch pan. Sprinkle top of batter generously with granulated sugar. Bake for 50 to 60 minutes.

## Lemon Cream Cheese Pound Cake

By: [Amanda from Amanda's Cookin'](#)



The refreshing flavors of lemon and strawberry make this pound cake recipe a winner. This dense, moist lemon cream cake with a sweet strawberry topping can be made in a tube pan or as a loaf plus 6 mini cupcakes. Serve this easy-to-make cake at a brunch or for a sweet treat any time of the day!

***Cooking Time: 1 hour***

### ***Ingredients***

- 1 package Duncan Hines plain butter recipe golden cake mix
- 6 tablespoons all-purpose flour
- 1 (8-ounce) package cream cheese, softened
- 4 large eggs
- juice of one large lemon plus enough water to bring to level to 1/2 cup
- zest from one large lemon
- 1/2 cup sugar
- 1/2 cup vegetable oil
- 1 teaspoon pure vanilla extract
- 8 medium strawberries, halved
- 1 cup powdered sugar, sifted
- 2 tablespoons milk, if needed

### ***Instructions***

1. Prepare the topping first. Cut 6 strawberries lengthwise, cut 1-2 slices from the middle of each strawberry. Chop the remaining ends and bits into small chunks.
2. Spread the chopped strawberries out on a plate and sprinkle with some of the sifted powdered sugar. Use a spoon to lift and turn the fruit, coating them in the sugar. Allow to sit and macerate.

3. Preheat oven to 350 degrees F and place a rack in the center of the oven.
4. Lightly mist loaf pan and six of the muffin tin cups with cooking spray, then dust with flour. Shake out the excess flour. Set pans aside.
5. Place all cake ingredients into the bowl of an electric mixer. Mix on low speed for 1 minute to combine. Scrape down sides of the mixer bowl, then beat on medium-high speed 3 minutes more.
6. Fill 6 muffin tin cups 3/4 full with batter and pour the remaining batter into the prepared loaf pan, smoothing it out with the rubber spatula. Set muffin tin aside.
7. Place the loaf pan onto a cookie sheet and bake for 50-60 minutes until it is golden brown and springs back when lightly pressed with your finger. Remove the pan from the oven and place it on a wire rack to cool for 20 minutes.
8. Run a long, sharp knife around the edge of the cake, invert it onto a rack, then invert it onto a serving platter so that it is right side up. Slice, top with macerated strawberry topping and serve.
9. Slice the remaining strawberries so as to create round pieces to place on top of the mini cakes. While loaf cake is cooling, place a round strawberry slice on top of each mini cake.
10. Place muffin tin in the oven and bake 20-25 minutes. Cool on a wire rack.

**Note:**

This recipe can be baked in a 10-inch tube pan or a 9x5 loaf pan and a muffin tin (6 mini cakes). If using a tube pan, bake 40-47 minutes.

## Layer Cake Recipes

### [Lazy Cook's Éclair Icebox Cake](#)

By: [Amber from Dessert Now, Dinner Later!](#)



One look at this delicious Lazy Cook's Éclair Icebox Cake and you know you'll be in dessert heaven as soon as you bite into it. With luscious pudding layers on top of graham crackers, all topped off with a thick chocolate icing, this is one of those no bake summertime dessert recipes that you can't help but fall in love with. No other icebox cake recipes can really compare to this super simple, ultra delicious dessert!

**Serves: 16**

**Chilling Time: 8 hours**

#### **Ingredients**

- 2 small boxes of French vanilla pudding
- 3 cups cold milk
- 1 (8 oz.) tub Cool Whip
- 1 box (3 sleeves) graham crackers
- 6 Tbsp. butter, room temperature
- 4 Tbsp. milk
- 1 tsp. vanilla
- 6 Tbsp. unsweetened cocoa
- 1 1/2 cups powdered sugar

### *Instructions*

1. In a large bowl whisk the pudding with the milk. Allow to set up for a couple minutes in the fridge. Then fold in the Cool Whip.
2. In a 13"x9" pan layer graham crackers to cover the bottom of the pan. Then spread half the pudding mixture on top of the graham crackers.
3. Place a second layer of graham crackers on top of the pudding as tight fitting as you can. Then spread the second half of the pudding on top.
4. Place one last layer of graham crackers fitted on top of the pudding.
5. In a separate bowl beat the butter, milk and vanilla with a hand mixer. Add cocoa and powdered sugar. Mix on LOW until incorporated (you don't want the dry ingredients to fly out of the bowl at you.) Spread over the top of the graham crackers.
6. Refrigerate for at least 8 hours to overnight. Cut and serve cold.

## 10-Minute Layered Ice Cream Cake

By: [Kristi from I Should Be Mopping the Floor](#)



Made with ice cream sandwiches, Heath candy bits, Cool Whip, fudge topping and more, this 10-Minute Layered Ice Cream Cake is the ultimate in frozen dessert recipes and one look at the picture of this treat will show you why. When you want to indulge in a delicious cake during the warm weather months, there's no better dish than this quick-to-prepare ice cream cake recipe.

***Chilling Time: 2 hours***

### ***Ingredients***

- 12 vanilla ice cream sandwiches
- 1 16 oz. container Cool Whip
- 1 bag Heath Bits
- 1 jar caramel ice cream topping
- 1 jar fudge ice cream topping

### ***Instructions***

1. Spray 9" x 9" pan with non-stick cooking spray.
2. Layer half of the ice cream sandwiches in the bottom of the pan.
3. Cover with half of the Cool Whip.
4. Drizzle with caramel and chocolate and sprinkle with half of the Heath Bits.
5. Repeat all layers.
6. Freeze the cake for at least two hours. Cut & enjoy.

## Easy German Chocolate Layer Cake

By: [Barbara from Barbara Bakes](#)



Made with a package of German chocolate cake mix, this recipe for layered German chocolate cake couldn't be much simpler to prepare. Indulge in a deliciously chocolaty treat without having to spend all day in the kitchen baking. This cake mix confection is made even better when you top it off with the irresistible from-scratch coconut-almond frosting that's included with the recipe.

***Cooking Time: 42 minutes***

### ***Ingredients***

- 1 package German chocolate cake mix
- 1 cup buttermilk
- 1/2 cup vegetable oil
- 3 large eggs
- 1 teaspoon pure vanilla extract

### **For the Coconut-Almond Frosting:**

- 1/2 cup butter
- 1 cup sugar
- 1 cup evaporated milk
- 2 eggs, beaten
- 1 tablespoon vanilla
- 1 (7 oz. package) sweetened flaked coconut
- 1 cup sliced almonds

### ***Instructions***

1. Preheat oven to 350 degrees F.

2. Mix the cake mix, buttermilk, oil, eggs and vanilla in a large mixing bowl on low speed for one minute until combined. Beat at medium speed for two minutes more.
3. Pour into greased and floured 13 x 9 baking dish. Bake 38 – 42 minutes until the cake springs back when lightly pressed.
4. Allow to cool completely on a wire rack before frosting.

**Note:**

This cake can also be baked in two 9 inch round pans for 30 - 35 minutes. Cool on a wire rack for 10 minutes and remove from pans.

**To prepare the frosting:**

1. Combined butter, sugar, evaporated milk and eggs\* in a saucepan.
2. Cook over medium heat, stirring constantly, for about 12 minutes or until thickened.
3. Add vanilla, coconut and almonds.
4. Cool to room temperature before frosting cake.

\*You can also warm up the butter, sugar and evaporated milk and temper the eggs before adding them to the saucepan.

## Cake Recipes With Cake Mix

### [Shortcut Chocolate Coconut Cream Cake](#)

By: [Milisa from Miss in the Kitchen](#)



This chocolate treat is a restaurant-worthy dessert... but for a fraction of the cost. Enjoy this moist and delicious coconut cake and share a slice with a friend... if you can bear to let one go! Easy to prepare using a box of cake mix, this chocolate cake tastes best when topped off with some decadent chocolate sauce, whipped cream and a strawberry for garnish.

#### ***Ingredients***

- 1 chocolate cake mix, prepared according to package directions, but not baked
- 8 oz. cream cheese, softened
- 6 tablespoons butter, softened
- 3/4 cup coconut
- 2 cups powdered sugar
- 1 cup white chocolate chips
- sweetened whipped cream or whipped topping
- strawberries, for garnish

#### **For the Chocolate Sauce:**

- 1 cup semi-sweet chocolate chips
- 1 cup white chocolate chips
- 1/2 cup half-and-half

#### ***Instructions***

1. Pre-heat oven to 350 degrees F.

2. Mix cake according to box directions and pour into a 13" x 9" cake pan.
3. In a medium mixing bowl, with an electric mixer, beat cream cheese and butter together until smooth, beat in powdered sugar until well combined.
4. Stir in coconut and white chocolate chips. Dollop onto cake batter by tablespoonfuls about an inch apart.
5. With a knife or spatula, swirl cream cheese mixture around to create marbling.
6. Bake for 25-30 minutes or until a wooden pick inserted comes out clean.
7. While cake is cooling prepare chocolate sauce. In a microwave safe bowl, combine chocolate chips, white chips, and half-and-half.
8. Microwave in 30 second intervals, stirring in between until chips are melted and well combined.
9. Slice cake and serve with about two tablespoons of chocolate sauce, whipped cream and a strawberry.

## [Homemade Sara Lee Coffee Cake With a Twist](#)

By: [Bunny from Bunny's Warm Oven](#)



This recipe for Homemade Sara Lee Coffee Cake with a Twist is a unique take on classic Sara Lee coffee cake. This copycat recipe adds chocolate chips for a little extra sweetness. Easy cake mix recipes are great to make for a quick breakfast or sweet treat any time of the day. This coffee cake will remind you of the Sara Lee version you love, but with added chocolate and a delicious crumb topping.

**Cooking Time: 45 min**

### **Ingredients**

- 1 box yellow cake mix
- 1 small box of vanilla instant pudding
- 3/4 cup vegetable oil
- 3/4 cup water
- 4 eggs
- 1 tablespoon butter extract
- 1 tablespoon vanilla
- 1/2 cup sugar
- 2 teaspoons cinnamon
- 4 oz. semi-sweet chocolate chips

### **For the Crumb Topping:**

- 1/2 cup butter, room temperature
- 1 cup granulated sugar
- 2/3 cup all-purpose flour
- 1 teaspoon cinnamon

### ***Instructions***

1. Preheat oven to 350 degrees F. Butter a 9x13 inch baking pan.
2. Beat cake mix, pudding, water, eggs and oil for 8 minutes on medium speed.
3. Add butter extract, chocolate chips and vanilla; mix until incorporated.
4. Pour half of the mixture into the buttered pan.
5. Mix sugar and cinnamon and sprinkle half the mixture over the batter.
6. Spread the rest of the batter and sprinkle the rest of the sugar mixture on top. Swirl knife through.
7. Prepare crumb topping (see recipe below) and sprinkle over cake.
8. Bake for 30 to 35 minutes, or until cake tests done.

### **For the Crumb Topping:**

1. Cream together the butter and the sugar.
2. Add in the flour and cinnamon and mix until crumbly.
3. Sprinkle over the batter.

## [Mom's Best Apple Dump Cake](#)

By: [Erin from Table for Seven](#)



An awesome quick treat to whip up during the fall or for the holidays, this recipe for Mom's Best Apple Dump Cake couldn't get much easier to prepare. All you need is a box of yellow cake mix, some apple pie mix and some butter and you're ready to get baking! Dump cake recipes are always delicious, but we're especially huge fans of this version because it brings in a great crisp apple flavor that sets this dessert apart from all of the others.

***Cooking Time: 1 hour, 10 min***

### ***Ingredients***

- 1 dry box yellow cake mix (with required ingredients)
- 2 (21 oz.) cans apple pie mix
- 1 stick butter
- 1/2 cup water

### ***Instructions***

1. Preheat oven to 350 degrees F. Spray a 9 x 12 inch cake pan with non-stick cooking spray.
2. Spoon apple pie mix on bottom of the pan.
3. Prepare cake mix according to the box directions (using the diet soda version also works).
4. Pour cake batter on top of apple layer.
5. Melt butter with water and pour on top of cake batter.
6. Bake for 70 minutes.

## [Southern Style Strawberry Coconut Cake](#)

By: [Lisa from The Cutting Edge of Ordinary](#)



It's pretty hard to beat a great-tasting country-inspired cake and this Southern Style Strawberry Coconut Cake is certainly no exception. Made with a box of white cake mix, a package of strawberry Jell-O and a few other simple ingredients, this tasty Southern-style confection couldn't be easier to whip up and is one of the most moist and delicious treats you'll ever have the pleasure of sampling. Topped with a luscious coconut cream cheese frosting, this sweet strawberry cake is the stuff that dreams are made of.

***Cooking Time: 35 min***

### ***Ingredients***

- 1 (18.5 ounce) box white cake mix
- 1 (3 ounce) package strawberry Jell-O
- 1 Tbsp. self-rising flour
- 4 teaspoons granulated sugar
- 3/4 cup vegetable oil
- 4 eggs
- 1/2 cup water
- 1/3 cup fresh strawberries, finely diced

### **For the Coconut Cream Cheese Frosting:**

- 1 (8 ounce) block cream cheese, softened
- 2 sticks (8 ounces) unsalted butter, softened
- 2 (1 pound) boxes powdered sugar
- pinch of salt
- 1 teaspoon vanilla extract
- 1 cup sweetened shredded coconut
- pink food coloring
- strawberries for garnish

### **Instructions**

1. Preheat the oven to 350 degrees F.
2. To make the cake, combine the cake mix, Jell-O, flour and sugar in a large bowl. Mix well.
3. Add the oil. Add the eggs one at a time, beating well after each addition.
4. Add the water and strawberries and mix well.
5. Divide the batter evenly into two 8 or 9 inch round baking pans that have been greased and floured.
6. Bake for 25-35 minutes, or until a toothpick inserted into the center of the cakes comes out clean and the layers pull away from the sides of the pan.
7. Transfer the layers from the oven to wire racks. Let them cool, still in their pans, for 10 minutes. After 10 minutes, run a knife around the inside edge of each pan, then unmold each layer onto the racks to cool completely.

### **To prepare the frosting:**

1. In a bowl combine the cream cheese and butter. Beat until soft and pliable and no lumps remain.
2. Add one box of the powdered sugar, salt and vanilla extract. Beat until incorporated.
3. Add the second box of sugar and mix until incorporated. If you would like a smoother consistency, and a splash of milk. If you would like a thicker consistency, and a bit more powdered sugar until the desired consistency is achieved.
4. Put the coconut in a small bowl and sprinkle with two or three drops of pink dye. Mix with hands to distribute the color and wash hands immediately.
5. Once the cake is frosted, decorate the top of the cake with the shredded coconut and strawberries.

## Poke Cake Recipes

### Lemon Pudding Poke Cake

By: [Parrish from Life With The Crust Cut Off](#)



It's hard to believe that three simple ingredients are all you need to create this luscious Lemon Pudding Poke Cake, but it's true! A box of cake mix, some lemon pudding and a tub of Cool Whip come together in one of the most heavenly easy dessert recipes we've ever seen. If you've never made a poke cake recipe before, this is the one to start off with because it's quick and so incredibly delicious it will knock your socks off.

#### ***Ingredients***

- One box yellow cake mix (prepared as directed on box)
- 2 boxes lemon pudding (prepared as directed on box)
- 1 container whipped topping (Cool Whip)

#### ***Instructions***

1. Prepare cake mix as directed on box and pour into a 9×13-inch Pyrex dish.
2. Bake as directed on package instructions.
3. Using end of fork or mixing spoon, poke numerous holes all over cake.
4. Prepare pudding as directed on box.
5. Pour pudding mixture all over cake.
6. Spread pudding evenly across cake.

7. Cool in refrigerator.
8. Top with whipped topping or Cool Whip and serve.
9. Refrigerate leftovers.

## Triple Orange Poke Cake

By: [Amanda from Amanda's Cookin'](#)



With three different kinds of "orange" going into this Triple Orange Poke Cake, you know this easy dessert recipe is going to be a hit with all of the citrus lovers out there. Made with a box of orange flavored cake mix and topped with an orange buttercream frosting, this poke cake sets itself apart. It's a magical combination of moist cake texture and bursts of citrus-y flavor that is undeniably delicious. Try this easy cake mix recipe for dessert tonight and prepare to be wowed!

***Chilling Time: 2 hours***

### ***Ingredients***

- 1 box orange flavored cake mix
- 1 (4-ounce) package of orange flavored gelatin

### **For the Orange Buttercream:**

- 6 ounces cream cheese, softened
- 4 tablespoons unsalted butter, softened
- 1 teaspoon orange extract
- 5 cups powdered sugar, sifted
- 1/4 teaspoon orange paste food coloring

**Instructions**

1. Prepare cake mix according to directions the box. Bake cake in two round cake pans. Allow to cool in pan on wire racks. Do not remove the cakes from the pans.
2. Use a wooden skewer to poke holes in each cake round, about 1-inch apart.
3. Prepare gelatin as directed on box with water. Pour half of the liquid gelatin mixture over one of the cake layers, pouring it all over to cover the holes.
4. Repeat with the other half of the gelatin mixture and other cake layer.
5. Refrigerate cakes for at least 2 hours.
6. Prepare the buttercream by beating the cream cheese and butter together in a large mixing bowl until creamy. Beat in orange extract. Reduce speed to low and add in one cup of powdered sugar at a time, beating until incorporated.
7. Add the food coloring and beat on medium until frosting is smooth and fluffy.
8. Place one cake layer onto a cake plate and spread 1/4 of the butter cream on top to about 1/2-inch from the edge.
9. Place second cake layer on top and press down gently. Frost sides and top of cake with remaining frosting. Keep cake refrigerated until serving.

## Strawberry Lemonade Poke Cake

By: [Kristi from I Should Be Mopping the Floor](#)



A potluck staple that is sure to remind you of those good old summer days of your childhood, this Strawberry Lemonade Poke Cake tastes just as good as it looks. If you're a fan of classic recipes for poke cake, you're sure to go crazy for this version which features strawberry flavored Jell-O, a cup of lemonade, a container of Cool Whip frosting and sliced strawberries for the pretty topping.

***Chilling Time: 8 hours***

### ***Ingredients***

- 1 box lemon cake mix (and required ingredients)
- 1 small box strawberry flavored Jell-O
- 1 cup water
- 1 cup lemonade, prepared
- 1 container Cool Whip Frosting (vanilla flavored)
- Strawberries, sliced, for topping (optional)

### ***Instructions***

1. Prepare the cake mix according to the box directions.
2. Bake in a 9 x 13-inch pan and allow to cool completely.
3. Using a wooden skewer, poke holes all over cake, making sure to reach the skewer all the way to the bottom of the pan.
4. Prepare the Jell-O using the 1 cup of water (bring that cup to a boil) and 1 cup of lemonade.

5. Pour the Jell-O all over the cake, allowing it to seep into the cake through the holes.
6. Refrigerate overnight.
7. Frost with Cool Whip frosting and top with sliced strawberries, if desired.

## Special Thanks

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The Following Contributors Made this eCookbook Possible



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