

Make Ahead Cake Mix

6 ½ cups white flour
2 ½ cups wheat flour
6 cups sugar
¾ cup cornstarch
¼ cup plus 2 tsp baking powder
2 ½ tsp salt

Put all ingredients into a large bowl and mix well. (Use a sifter if desired). Place a large plastic bag into 2 (½ gallon) jars (I like to use Food and Bread Storage Bags without a ziploc closure). Spoon mix into jars and vacuum seal.

Oatmeal Cake

3 ½ cups cake mix
1 ½ cups oatmeal
1 tsp cinnamon
1 ¼ cups milk
½ cup melted butter
3 eggs
1 tsp vanilla

Mix

For a creamier texture: Warm milk to simmer temperature. Add oatmeal and let stand for 20 minutes. Or: Mix oatmeal with dry cake mix and proceed with remaining ingredients. Combine all ingredients and mix well. Turn batter into well-greased 9x13 pan and bake for 30-40 minutes at 350 F. Spread caramel topping over warm cake and broil for 2-3 minutes or until topping is caramelized. Or, top with a butterscotch frosting.

Caramel Topping: 2 TB melted butter
½ cup brown sugar, well packed
1/3 cup canned milk
1 cup coconut

Yellow Cake

5 cups cake mix
¾ cup oil or melted butter
1 ¼ cup milk
1 tsp vanilla
3 eggs

Preheat oven to 350 F. Grease two round cake pans or one 13x9 baking pan. In large bowl, combine cake mix, oil, milk and vanilla. Beat with electric mixer on high speed for 1 minute. Scrape batter from side of bowl with a rubber spatula. Beat on high 1 minute longer. Add eggs 1 at a time, beating well after each addition until batter is creamy. Pour into prepared pans. Bake 30-35 minutes for round pans or 35-40 minutes for rectangle pan. Check cake by inserting a wooden toothpick. It is done when the toothpick comes out clean. Invert onto a cooling rack. Frost, if desired when cake is completely cool.

Dutch Oven Cherry Cobbler

1 quart canned cherries
1 tsp almond flavoring
½ brown sugar
3 cups cake mix
1 cup oatmeal
1 stick (1/4 lb) butter

Mix 1 cup oatmeal with cake mix. Rub inside of dutch oven with cooking oil. Place 8 pieces of charcoal under the oven and 20 pieces on top. When the oven is hot, pour cherries and juice into the oven. Add almond flavoring. Sprinkle cherries with brown sugar. Add the cake mix with oatmeal on top of cherries. Cut the butter into pats and place on top of cake mix. Put the lid back on the oven and bake for 40 minutes. Check cake with clean knife. If knife comes out clean, the cake is done. If not add charcoal to the oven and bake 10 more minutes. Check again.

Dutch Oven Peach Cobbler

1 quart sliced peaches
3 cups cake mix
¼ cup butter
½ cup oil
1 tsp cinnamon

Mix cake mix, cinnamon and oil with pastry blender until it resembles small crumbs. Rub inside of dutch oven with cooking oil. Place 8 pieces of charcoal under the oven and 20 pieces on top. When the oven is hot, pour peaches and juice into the oven. Add the cake mix on top of peaches. Cut the butter into pats and place on top of cake mix. Put the lid back on the oven and bake for 40 minutes. Check cake with clean knife. If knife comes out clean, the cake is done. If not add charcoal to the oven and bake 10 more minutes. Check again.

Apple Crisp *you may substitute other fruits*

4 cups sliced apples (fresh, dehydrated, or canned)
1 ½ cups cake mix
½ cup oatmeal
¾ tsp cinnamon
¾ tsp nutmeg
1/3 cup butter, softened

Blend cake mix, oatmeal, cinnamon and nutmeg together. Add soft butter and mix until mixture is crumbly.

Heat oven to 375 F. Arrange apples in greased square pan (8x8x2). Sprinkle dry mixture over apples. Bake until topping is golden brown and apples are tender, about 30 minutes. Serve warm, and with if desired, with cream or ice cream. 6 servings.

French Apple Pie Topping

1 ½ cups cake mix
½ cup softened butter.

Mix together until crumbly. Put topping over apple pie before baking. Cover topping with aluminum foil. Bake as directed in apple pie recipe. Remove foil last 10 minutes of baking.