

Cake Recipes



Thank you to everyone
who contributed ideas
towards the Cake Reci-
pes!

Apple-Oatmeal Crumb Cake

(Adapted from Cooking Light, May 1998)

1 C. all-purpose flour	1/3 c. regular oats
1/3 c. granulated sugar	1/3 c. packed dark brown sugar
1/8 t. salt	1/8 t. ground nutmeg
1/4 c. culled stick margarine or butter, cut into small pieces	1/2 t. baking powder
1/4 t. baking soda	1/3 c. apple juice
1 t. vanilla extract	1 large egg
1 1/2 c. coarsely chopped peeled McIntosh or Rome apple (about 2 apples)	
Cooking spray	

1. Coat oval [Microcooker](#), [Stack Cooker](#) or large deep [RNS](#) with cooking spray.
2. Lightly spoon flour into the measuring cup, and level with a knife. Combine the flour and next 5 ingredients (four through nutmeg) in Mix N Store Plus, and cut in the margarine/butter with a pastry blender until the mixture resembles coarse meal. Reserve 1/2 c. flour mixture for topping; set aside.
3. Combine the remaining flour mixture, baking powder, and baking soda, and add the apple juice, vanilla extract, and egg. Beat the mixture at medium speed of a mixer until blended, and fold in the chopped apple.
4. Using a Tupperware spatula, spoon the mixture into your choice of microwaveable pan and spread to an even layer. Sprinkle the reserved 1/2 c. flour mixture over the batter.
5. Cook at 100% power for 5 minutes, then rotate. Continue cooking another 3-5 minutes until the top looks dry and a toothpick inserted comes out with crumbs. (rotating not needed if your microwave has a turntable.) 8 Servings

calories 204 Fat 6.9g; carb 33g fiber 1.3g Chol 28mg calc 33 mgAdd 1 cup chopped nuts and 1 cup miniature marshmallows

Apple Cinnamon Spice

Spice Cake Mix
3 eggs

1 can apple pie filling
Drizzle with caramel. Top with ice cream or whipped topping.

Mix eggs and pie filling in [Tupperware bowl](#). Add cake mix and blend well. Pour batter into 3 qt. [Tupperware](#) with cone and microwave on high for 8-13 minutes. Let cake cool and invert onto a plate or tray or [cake taker](#). Drizzle with caramel and top with ice cream or whipped topping.

Banana Banana

Banana Cake Mix
3 eggs

1 Can banana cream pie filling or 14 oz. mashed bananas
Glaze with powdered sugar glaze and chopped walnuts

Mix eggs and pie filling in [Tupperware bowl](#). Add cake mix and blend well. Pour batter into 3 qt. [Tupperwave](#) with cone and microwave on high for 8-13 minutes. Let cake cool and invert onto a plate or tray or [cake taker](#), and Glaze with powdered sugar glaze and chopped walnuts.

Basic Mini Cakes

1 Cup of Dry Cake Mix
1 Small Egg

1/4 Cup Water

Mix together ingredients, pour into sprayed [Soup Mug](#). Microwave uncovered at 70% power for 3-4 minutes. Let set 1 minute. Enjoy!
{Try this with a Strawberry Cake mix and dust the finished cake with powdered sugar!}

Black Forest Cake Mini

1 Cup Dry Cake Mix
1/3 Cup Cherry Pie filling

1 Large Egg

Mix all ingredients together. Pour into [Soup Mug](#). Microwave uncovered for 3-3 1/2 minutes at 70% power! Frost if desired. Enjoy!

Black Forest Cake

1 pkg. Chocolate Cake Mix, dry
3 Eggs
1/2 Cup Sour Cream

1 can Cherry Pie Filling
1 Cup Chocolate Chips

Mix all the above ingredients and let stand 10 minutes. Pour into 3 Qt. [TupperWave Casserole](#) with cone. Batter will be stiff. Cook on high in the microwave about 12 minutes, rotating every 4 minutes. Let set about to 10 minutes and turn out onto the [TupperWave](#) cover. Frosting:

Melt chocolate chips in the 1 qt. [TupperWave Casserole](#) or [Rock 'N Serve](#) Container, being careful not to burn. Mix with sour cream. Spread on cooled cake using the [Sandwich Spreader](#).

Blueberry Crumble Cake

Serves 6-8

Ingredients:

Crumble

1/4 cup butter or margarine
1/2 tsp ground cinnamon

1/3 cup firmly packed brown sugar
1/4 cup sliced almonds

1/3 cup plain flour

Glaze

1/2 cup icing sugar

1 Tbs. milk

Cake

2 1/2 cups plain flour
1/2 tsp baking soda
1 cup sour cream

1 1/2 cups sugar
3/4 cups butter or margarine
1 1/2 tsp vanilla

3/4 tsp baking powder
3 eggs
425g can blueberries, juice removed

Method

Preheat oven to 180° C. Spray [2L Square OvenWorks Container](#) with oil.

For crumble, combine butter, sugar, flour and cinnamon until crumbly. Stir through almonds and set aside.

For cake, stir together flour, sugar, baking powder and soda in a large bowl. Mix with electric mixer on low, until almost smooth. Add eggs, sour cream and vanilla; beat at medium speed until combined. Pour two thirds of mixture into prepared [2L Square OvenWorks Container](#). Top with blueberries then pour remaining mixture over berries.

Bake in preheated oven for 30-45 minutes until cake is browned on top, but still wobbly in center.

Remove from oven and top with crumble mixture. Microwave on Medium High (70%) for 5-7 minutes until cake tester inserted in center comes out clean.

Cool and turn out onto serving dish. Combine glaze ingredients, drizzle over cake.

CAKE IN A CRYSTAL WAVE SOUP MUG

1 cake mix - any flavor

1 sm. Instant Pudding Mix (Not Sugar Free), any flavor

Place dry cake mix and dry pudding mix in a large bowl and blend well with a whisk. This should be about 4 to 4 1/2 cups dry mix and will make 7-8 coffee cup-cake mixes. Place 1/2 cup dry mix into a sandwich bag. Place mix in corner of bag and tie off with bag tie or ribbon. Continue making packets until all is used.

FLAVORS:

Lemon Cake Mix and Lemon Pudding
 White Cake Mix and Lemon or Vanilla Pudding
 Pineapple Cake Mix and Coconut Pudding
 Cherry Chip Cake Mix and Vanilla Pudding

Yellow Cake Mix and Lemon or Vanilla Pudding
 Chocolate Cake Mix and Chocolate Pudding
 Butterscotch Cake Mix and Butterscotch Pudding

GLAZE MIX:

1/3 cup powdered sugar

1-1/2 tsp. dry flavoring (powdered lemonade mix, powdered orange breakfast mix, cocoa powder, vanilla powder.

(I hear Amaretto coffee flavoring with a cherry chip cake is great!)

Select the flavoring appropriate to the cake you are making. For the pineapple coconut cake include flaked coconut in a separate bag with instructions to sprinkle on top of the frosted cake. Place mix in bag and give with cake mix packet. Place both in a gift bag or in a Crystal Wave Mug for gift giving!

Attach the following instruction sheet to the gift bag or to a [Crystal Wave Mug](#) handle with a ribbon and give as a gift. (Save some mix for the kids when they come home from school. They can make their own individual after school treat!!)

Cake in a Mug (tag to be attached to mug)

#1. Generously spray inside of coffee mug with cooking spray.

#2. Empty contents of large packet (cake mix) into cup.

#3. Add 1 egg white, 1 Tbsp. oil, 1 Tbsp. water to dry mix.

#4. Mix for 30 seconds, carefully mixing in all dry mix.

#5. Microwave on full power for 2-3 minutes.

#6. While cake is baking, place ingredients from "Glaze Mix" into a small container and add 1 1/2 tsp. water. Mix well. When cake is done, pour glaze over cake in mug. Enjoy while warm!!! For an extra special treat, drop a spoonful of whipped cream or ice-cream on top of the warm cake! Yum!

Carmel Apple

Carmel or butter pecan cake mix
 3 eggs

1 can apple pie filling
 Top with cinnamon ice cream

Mix eggs and pie filling in [Tupperware bowl](#). Add cake mix and blend well. Pour batter into 3 qt. [Tupperware](#) with cone and microwave on high for 8-13 minutes. Let cake cool and invert onto a plate or tray or [cake taker](#), and top with cinnamon ice cream.

Celebration Chocolate Cake

Makes 10 servings (as layer cake) or 24 cupcakes.

1 pkg. chocolate cake mix (about 18.25 oz.)

1 lb. powdered sugar (about 4 cups)

2 tsp. vanilla extract

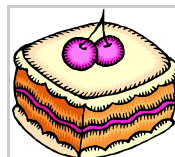
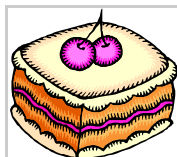
Chocolate Leaves (optional, see directions)

4 oz. unsweetened baking chocolate (unwrapped, broken into pc.)

1/2 cup butter or margarine (1 stick, softened)

1/3 cup milk

1. Prepare and bake cake mix as directed on package with oil, eggs, and water in two 9-in. round pans. Cool completely as directed.
2. Prepare frosting: Melt chocolate in small saucepan over very low heat, stirring constantly. Remove from heat. Cool 5 minutes or to room temperature.
3. Meanwhile, place powdered sugar, butter and vanilla in [Mix-N-Stor® Plus Pitcher](#). Add melted chocolate; beat until creamy with electric mixer on low speed. Gradually beat in milk until well blended. If frosting becomes too thick, beat in additional milk by teaspoonfuls until of spreading consistency. If frosting becomes too thin, beat in additional powdered sugar by tablespoonfuls until of spreading consistency.
4. Spread frosting between layers, and over top and sides of cake with [Sandwich Spreader](#). Store and serve in [Round Cake Taker](#). Garnish with Chocolate Leaves and fresh cranberries or red raspberries, if desired.



Cherry Chocolate Cake

Chocolate Cake Mix
3 eggs

1 Can cherry pie filling
Top with fudge frosting, whipped topping, grated chocolate, or more cherry pie filling.

Mix eggs and pie filling in [Tupperware bowl](#). Add cake mix and blend well. Pour batter into [3 qt. Tupperware](#) with cone and microwave on high for 8-13 minutes. Let cake cool and invert onto a plate or tray or cake taker, and top with icing or whatever recipe calls for.

Cinnamon and Sugar Coffee Cake

1 yellow cake mix

Sugar and cinnamon for sprinkle topping.

Mix cake per instructions on box. Pour batter into large [RNS](#) deep. Sprinkle top with cinnamon sugar mixture. Microwave on high 6-8 minutes. Let stand to finish cooking for 5-10 minutes.

Cinnamon Crumb Cake

(adapted from Cooking Light, May 98)

1 ¼ c. all-purpose flour	2/3 c. packed brown sugar
¾ t. ground cinnamon	1/8 t. salt
¼ c. chilled stick margarine or butter, cut into small pc.	½ t. baking powder
½ t. baking soda	½ c. low-fat buttermilk
1 t. vanilla extract	1 lg. egg
cooking spray	

1. Coat oval [Microcooker](#), [Stack Cooker](#) or large deep [RNS](#) with cooking spray.
2. Lightly spoon flour into the measuring cup, and level with a knife. Combine the flour, brown sugar, cinnamon, and salt in a bowl, and cut in margarine/butter with a pastry blender until the mixture resembles coarse meal. Reserve ½ c. flour mixture for topping; set aside.
3. Combine the remaining flour mixture, baking powder, and baking soda, and add the buttermilk, vanilla extract, and egg. Beat the mixture at medium speed of a mixer until blended.
4. Using a Tupperware spatula, spoon the mixture into your choice of microwaveable pan and spread to an even layer. Sprinkle the reserved ½ c. flour mixture over the batter.
5. Cook at 100% power for 5 minutes, then rotate. Continue cooking another 3-5 minutes until the top looks dry and a toothpick inserted comes out with crumbs. (rotating not needed if your microwave has a turntable.) 8 Servings

cal 211; fat 6.9g; protein 3.5g; carb 33.9g; fiber .6g; chol 28 mg; iron 1.5 mg; sodium 206 mg; calc 62 mg.

Death By Chocolate Cake

1 Chocolate Cake mix (or brownies)	2 boxes of Chocolate Pudding
2 12 oz. containers of Cool Whip (or Vanilla Ice Cream)	4 Heath Candy Bars or Bag of Heath Bits

In the [Thatsa Bowl](#) Put half of the prepared Cake or Brownies in bottom, add half of the prepared Pudding, Layer with 2 crushed up Heath bars or Heath Bits, add 1 container of cool whip or 1/4 gallon of softened Vanilla Ice Cream, Repeat layers, Chill and Serve. I forgot one minor detail in the recipe..... The cake or brownies need to be crumbled up to get better coverage. Enjoy !!

Dirt Cake

1 small pkg. Oreo Cookies crushed	2 cups milk
4 oz Cream Cheese	8 oz Cool Whip

Prepare instant pudding using the 2 cup milk and refrigerate. Fold the Cool Whip into the cream cheese. Layer in Largest [Tote-Em Pail](#) 1/2 pudding, 1/2 cream cheese mixture, 1/2 crushed cookies and repeat.

Sand cake variation

Use vanilla wafers instead of Oreos. And then Vanilla Pudding or I have used Butterscotch even.

Dump Cake

16 oz can crushed pineapple	21 oz. can cherry pie filling
1 package yellow pie filling	1 stick butter

Put can of pineapple in bottom of [Rock N Serve](#) large deep container. Use your [Silicone Spatula](#) to spoon out can of pie filling on top of pineapple. Put cake mix on top of pie filling and level out. Melt butter in microwave (1 min. on 50% power) in small [Rock N Serve](#). Drizzle butter over cake mix, making sure all cake mix is covered. Cook covered in microwave for 12 minutes on high. If you don't like pineapple and/or cherry you can use any two pie filling that you want. Example: instead of the pineapple and cherry, use two apple cinnamon or an apple and peach, etc. You can also use any cake mix, chocolate, white or yellow. Serve it warm, with a scoop of ice cream using your [Ice Cream Scoop](#).

EARTHQUAKE/VOLCANO CAKE

1 German Chocolate cake mix	1/2 cup water
1/4 cup applesauce or oil	8 oz. cream cheese, softened
1 cup powdered sugar	1/2 cup coconut
3 eggs	1/2 tsp. vanilla
1/4 cup butter, softened	1/2 cup pecans, optional

Sprinkle coconut and pecans in bottom of [RNS Large Deep](#). Mix eggs, oil (or applesauce) and water with cake mix in [Mix-N-Stor](#). Pour mixture over coconut/pecans. Cream together butter and cream cheese in small bowl. Add vanilla and powdered sugar then spread gently on cake batter. Microwave on 70% power for 10-15 minutes. Cake will erupt and have craters like a volcano. Top with ice cream or whipped topping and serve.

Easy Microwave Pumpkin Spice Cake

1 box spice cake mix	3 medium eggs
1 15-oz. or 16-oz. can of pumpkin pecans or walnuts (optional)	1 can cream cheese or other icing

Mix together dry cake mix, eggs, and pumpkin in a [Thatsa™ Bowl](#). Lightly grease the 3-Qt. [Stack Cooker](#) and its cone, insert cone in stack cooker, and add batter. Microwave for about 14 minutes, rotating twice if your microwave does not have a turntable (time may vary according to your microwave) or until a toothpick inserted in the thicker part of the cake comes out clean. Let stand for 5 minutes. Turn out onto a plate and cool. Ice with the canned icing. For added flavor and presentation, sprinkle lightly with finely chopped pecans or walnuts.

Easy Pie Filling Cake

1 double layer cake mix (any flavor)	3 Eggs
1 can pie filling (flavor to complement cake—Examples: Lemon cake mix with Peach pie filling. Or Chocolate cake mix with cherry pie filling)	

Mix cake mix, pie filling and eggs in a [Mixing Bowl](#). Pour into [TupperWave Casserole](#) with the cone in place. Cook 13 minutes on High Power (in full wattage microwave oven—longer in less powerful oven). Remove cake and cover for 4-5 minutes. Turn out onto a [Cake Taker](#).

Easy Dessert Recipe

(in the 1 3/4 qt. [casserole](#))

Place in casserole in the following order:

1 16 oz. can crushed pineapple	1 1/2 C. mini marshmallows
1/2 box yellow cake mix	1/4 C. margarine or butter melted
1/2 C. shredded coconut	1/2 C. pecans

Microwave on hi for about 12 min. Serve warm or cool; plain or with whipped topping.

Fast and Easy German Chocolate Cake

1 can coconut/pecan frosting	1 German Chocolate cake mix
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Prepare cake mix as directed in large mixing bowl. Place [TupperWave](#) cone in 3 Qt. [TupperWave](#) casserole. Spread frosting on bottom of dish around the cone. Pour prepared cake mix over frosting. Cover vented and microwave on high for 15 minutes. Cool 7-10 minutes before inverting onto serving tray/plate.

(Note: You may want to teach your guests that by replacing the oil with the same amount of applesauce, you can cut 607 calories OR 72 fat grams from chocolate cake.)

Fantastic, Quick Chocolate Cake

(only 4 ingredients)

Chocolate cake mix	16 oz sour cream
3 eggs	1/2 cup chocolate chips
Sprinkle with powdered sugar (For a really fancy final touch, fill center with strawberries!)	

Mix eggs, chocolate chips and cake mix in [Tupperware bowl](#) blending well. Pour batter into 3 qt. [Tupperwave](#) with cone and microwave on high for 8-13 minutes. Let cake cool and invert onto a plate or tray or cake taker, and sprinkle top with powdered sugar.



German Chocolate Cake

1 German chocolate cake mix	1 cup water	3 eggs
8 oz sour cream	1 can coconut pecan frosting	

Mix together cake mix, water, eggs, and sour cream. Pour into large deep [RNS](#). Top with 1/3 can of frosting. Microwave on high for 7 minutes and then 7 minutes on medium. Let stand for 10 minutes. Invert on platter and add remainder of frosting.

German Chocolate Cake Mini

1 Cup Dry Cake Mix	1 Small Egg	1/4 Cup Sour Cream
3 Tablespoons water	3 Tablespoons Coconut Pecan frosting	

Mix all ingredients together except frosting. Pour into the [Soup Mug](#). Spoon frosting on tablespoon in a circle on top of cake mixture. Microwave uncovered 3-3 1/2 minutes at 70% power!. Enjoy!

Graham Streusel Coffee Cake

Topping

1 cup graham cracker crumbs	1/3 cup butter	1/3 cup packed brown sugar
1/3 cup chopped nuts	1 teaspoon cinnamon	
1 pkg (9oz) yellow cake mix (1 layer size) prepared		

Glaze

1 cup powdered sugar	1-2 Tbsp. milk
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Combine graham cracker crumbs, butter, sugar, nuts and cinnamon in small round 2 1/2 cup [Rock 'N Serve](#); cook on high for 1 minute in microwave. Stir to blend. Spread half of this topping mixture on bottom of 3 qt. [Tupperwave casserole](#) with cone. Prepare cake mix according to directions. Pour half of cake batter on top of topping mixture. Spoon remaining topping mixture on top of cake batter. Pour remaining cake batter on top of topping mixture. Cook on medium (50%) for 6 minutes. Cook on high for an additional 3-5 minutes. Cool for 5 minutes and invert on serving platter. Combine powdered sugar and milk to make glaze and drizzle over coffee cake. Enjoy!

Ice Cream Cake Ring

1/2 gallon of your favorite ice cream (you can use multiple flavors if you want to)
 1 pound cake loaf slice very thin
 Crushed Oreos (optional) use as many as you want

Layer the ice cream, cake and cookies into the [Jel-ring](#) starting with ice cream. I usually do two layers of each. Put on the top seal and freeze at least two hours. Overnight works best. Un-mold just as you would a [Jel-ring](#). Slice and serve with fudge sauce or other toppings.

Individual Mini Cake

Cake Mix- mix according to box directions. Substitute applesauce for oil.

Pour 2/3 cup batter into mug. Microwave on 70% power for 2 – 2 1/2 mins. Repeat until batter is gone. (Jiffy makes 5-6, Betty Crocker 6-8, Pillsbury 5-7) Frosting as desired after cooled.

Jiffy Cake

1 Jiffy Cake box.

Make as directed on box. Fill 1 cup [Rock N Serve](#) 1/2 way full. Microwave for 3 minutes. Makes up to 4 personal cakes.

Luck O' the Irish Cake

1 1/2 cups Sugar	1 sticks of butter	2 oz green food coloring
2 eggs	2 1/2 cups flour	1 tsp cocoa
1 tsp vinegar	1 tsp baking soda	1 tsp salt
1 cup buttermilk	1 tsp vanilla	

Cream together butter and sugar. Add food coloring, eggs and mix until creamy. Add flour, cocoa, baking soda and salt. Beat well. Add vinegar and buttermilk. Back for 45 minutes at 350F

Frosting

1- 8 oz cream cheese, softened	1 cup powdered sugar	1 tsp vanilla
1/4 cup chopped nuts		

Cream cheese with powdered sugar. Add vanilla and mix well. Frost cake and top with chopped nuts.



Luscious Lemon

Lemon or White Cake mix
3 eggs

1 can Lemon pie filling
Top with a lemon glaze and whipped topping

Mix eggs and pie filling in [Tupperware bowl](#). Add cake mix and blend well. Pour batter into 3 qt. [Tupperwave](#) with cone and microwave on high for 8-13 minutes. Let cake cool and invert onto a plate or tray or [cake taker](#), and top with lemon glaze and whipped topping.

Magic Cake

1 pkg. German Chocolate Cake Mix, prepared according to package directions.
1 can Coconut-Pecan Frosting

Spread the frosting in the bottom of the 3 Qt. [TupperWave Casserole](#) and up the sides of the cone. Pour the prepared cake mix evenly into the casserole (over the frosting). Cook in the microwave on high for 12–15 minutes. Remove from the microwave and let set about 10 minutes. Place the [TupperWave](#) cover on the Casserole and invert. The cake will fall into the cover and be ready to serve.

Mystery German Chocolate Cake

Chocolate Cake Mix
1 cup water

1 cup sour cream
3 eggs

Combine in the [Mix 'N Stor Plus Pitcher](#). Use [3 qt casserole](#) with cone. Pour cake mix in [casserole](#). Take 1 can Coconut/Pecan (German Frosting and spoon over the cake batter in a ring, being careful not to touch sides of container. Cover. Bake on High for 13 minutes. Allow to cool. Invert on serving plate.

The "Mystery" is that the frosting sinks through the cake and frosts it for you.

Pumpkin Cake

1 yellow cake mix
¼ cup oil
1 t cinnamon
½ t ground ginger

3 eggs
1 can pumpkin
½ t ground cloves

Stir all ingredients with whisk. Pour half of batter into Large Deep [RNS](#). Cover and vent. Microwave on high 6 minutes. Let stand for 5 minutes. Invert onto tray. Repeat the other half of batter. Spread top and middle of double layer cake with Cream Cheese or Vanilla Frosting.

Peaches and Almond Cake

Serves 4-6

Ingredients

1.5 cups self raising flour
¾ cup cream
1 tsp vanilla essence
1 x 100g packet flaked almonds

¾ cup castor sugar
2 eggs
1 x 425g can peach slices, drained and chopped

Preheat oven to 180°C. Using the [Sift 'N Stor](#), sift the flour into a [Junior That's-A-Bowl](#). Lightly beat in sugar, cream, eggs and vanilla with a wooden spoon until well combined. Fold in peaches. Pour mixture into greased 2L Round [OvenWorks](#) container. Sprinkle top evenly with almonds. Cook in microwave on High (100%) for 9 minutes, then in conventional oven for 16 minutes or until firm and coming away from the sides of the container. Allow to cool in container for 5 minutes. Turn out onto a wire rack to cool. Serve with cream. Store in a Square Fresh-N-Fancy® in the refrigerator.

Pineapple Angel Food Cake

1 pkg. one-step Angel Food cake mix

1 20 oz. can crushed pineapple

Mix together gently till moist. Put into [3 qt. Tupperwave](#) with cone that has been coated with cooking spray. Make sure it is even and set for 5 min. bake in microwave on high power for 10 min. Cool 5 min. before taking it out.

Pineapple Cake

1 Pineapple Supreme Cake Mix, mix according to Pkg. directions) drained	1 small can crushed pineapple, drained or use slices, 8-9 cherries
1/2 cup brown sugar	1/2 stick margarine or butter

Melt margarine in bottom of [Family Microsteamer](#): Add brown sugar and stir to combine. Place pineapple over sugar mixture. Place cherries decoratively over pineapples. Top with pre-mixed cake batter. Bake on High for 13 minutes. Cool; invert.

I make mine in [the rock n serve](#) large deep. I melt the butter and add the pineapple rings and Cherrie if you want, and then top with the brown sugar. Then make a cake mix per the directions on the package. I use lemon and sometimes even add some coconut and then pour it in, leave the seal off and back in microwave for about 12 minutes. let sit for about 10 and invert... WORKS GREAT !! I use 1 stick butter, 1 can pineapple rings, cherries if you want, I use 1/2 cup packed brown sugar, mix the cake JUST LIKE THE BOX SAYS. I melt the butter, then add the sugar (you might heat this for a min or two) then add pineapple, cherries, the cake batter. Cook in microwave for approx 12 mins WITHOUT the SEAL. Then let it sit 10 Minutes, invert on plate or a JR Cake Taker if you have one and let cool...

Pineapple Upside-Down Cake

1/2 Cup Brown Sugar	1/2 Stick Margarine	1 Egg
1 Jiffy Yellow Cake Mix	Maraschino Cherries (optional)	1 Can Pineapple Slices (drain & reserve the juice)

Melt margarine and brown sugar in the Family Size [Micro Steamer](#). Stir. Lay Pineapple rings on top. Place Cherries in center of Pineapple Rings. In a separate bowl, mix cake mix, pineapple juice and egg. Pour over pineapples. Microwave, covered on high for 10 minutes. Remove and let stand for 5 minutes before turning cake onto plate.

Pineapple Upside Down Mini Cake

1 Cup Dry Cake Mix	1 Pineapple Ring	1 Cherry
3 Tablespoons Brown Sugar	1 Small Egg	1 Tablespoon Butter
1/2 Cup Pineapple juice		

Melt Butter in [Soup Mug](#), add Brown Sugar to butter, lay Pineapple Ring in bottom, place Cherry in center. Mix all other ingredients and pour on top of pineapple. Microwave uncovered for 3-3 1/2 minutes at 70% power! Let set 1 minute. Turn over onto plate. Enjoy!

Pineapple Wedding Cake

Jiffy Cake Mix (1 Layer size)	8 oz. cream cheese	1 med. can crushed pineapple, drained
1 box instant vanilla pudding	2 cups milk	

cool whip, coconut & maraschino cherries, for garnish

Mix cake mix according to package directions in [Mix 'N Stor Plus](#) and pour into [Rock N' Serve](#) Large Shallow, microwave on High for 5 min. Cool. Mix pudding, cream cheese, and milk and pour over cooled cake. Top with drained pineapple, cool whip, coconut, and cherries.

Pistachio Cake

1 Pkg. yellow cake mix	4 eggs, beaten	1 pkg. Pistachio instant pudding
1/2 cup oil	1-cup sour cream	
Topping		
1-cup ground nuts	1 tsp cinnamon	1/4 cup sugar

Mix the yellow cake mix and pistachio instant pudding together first, then add remaining ingredients. Beat well until smooth. Pour half the batter into greased tube pan. Add 1/2 of the topping mixture then pour in the rest of the batter. Sprinkle remainder of topping on top. Bake at 350 degrees for 50 minutes. Cool in pan about 20 minutes before removing.

Pumpkin Bundt Cake

4 eggs	2 c sugar	1 c oil
2 c flour	1(15 oz can) pumpkin	2 tea cinnamon
2 tea baking soda	1/4 tea nutmeg	1/4 tea cloves
1/2 ginger	1 c walnuts (opt)	

Mix together all ingredients in the [MIX N STORE PLUS PITCHER](#), mix well with [DOUBLE SIDED SPATULA](#). Lightly grease [TUPPERWAVE 3 qt. Casserole](#) with cone. Pour evenly into 3 qt. casserole with cone in place. Set uncovered in microwave on top of the cover (3/4 casserole). Cook 10 minutes on 50% power, then 10 minutes on 100% power. 1/4 turn every 5 minutes. Let stand 10 minutes before inverting onto [Round Cake Taker](#). Lightly dust with powdered sugar using the [SIFT N STYLE](#).

Pumpkin Cake

1 yellow cake mix	3 eggs	¼ cup oil
1 can pumpkin	1 t cinnamon	½ t ground cloves
½ t ground ginger		

Stir all ingredients with whisk. Pour half of batter into Large Deep [RNS](#). Cover and vent. Microwave on high 6 minutes. Let stand for 5 minutes. Invert onto tray. Repeat the other half of batter. Spread top and middle of double layer cake with Cream Cheese or Vanilla Frosting.

Pumpkin Carmel

Spice Cake mix	1 can solid pumpkin
3 eggs	1/2 tsp. Cinnamon, optional

Drizzle with caramel ice cream topping and top with whipped topping! A sprinkle of cinnamon sugar is nice too.

Mix eggs and solid pumpkin in [Tupperware bowl](#). Add cake mix and blend well. Pour batter into 3 qt. [Tupperwave](#) with cone and microwave on high for 8-13 minutes. Let cake cool and invert onto a plate or tray or [cake taker](#), and top with caramel ice cream topping and whipped topping.

Quick-Mix Christmas Cake

Ingredients

1 kg. mixed fruit	1 cup brown sugar	1 cup milk
1 cup unsalted mixed nuts, chopped	125g butter	1/2 cup brandy
1 tsp bicarbonate soda	2 eggs, lightly beaten	1 cup plain flour, sifted
1 cup self-raising flour, sifted	1 tsp ground cinnamon	1 cup whole blanched almonds

Place fruit, sugar, milk, nuts, butter and 2 tablespoons brandy in a large saucepan. Cook, stirring constantly, over a low heat until sugar dissolves. Bring mixture to boil and reduce heat. Simmer for 5 minutes. Remove from heat. Stir in bicarbonate soda. Transfer mixture to a large [That's-A-Bowl](#). Allow to cool. Mix in eggs. Fold in self raising and plain flour as well as cinnamon until well combined. Spoon mixture into a greased and fully lined 2L Square [OvenWorks](#) container. Decorate with almonds and cover.

Raging Red Raspberry

White or chocolate cake mix	1 can raspberry pie filling	3 eggs
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Topped with whipped topping and grated chocolate (white or reg.) and nuts

Mix eggs and pie filling in [Tupperware bowl](#). Add cake mix and blend well. Pour batter into 3 qt. [Tupperwave](#) with cone and microwave on high for 8-13 minutes. Let cake cool and invert onto a plate or tray or [cake taker](#), and top with whipped topping and grated chocolate and nuts.

Raspberry-Almond Crumb Cake

adapted from [Cooking Light](#), May 98)

1 c. all-purpose flour	1/3 c. sugar
1/8 t. salt	¼ c. chilled stick margarine or butter, cut into small pc.
½ t. baking powder	¼ t. baking soda
1/3 c. fat-free sour cream	2 T. 1% low fat milk
1 t. vanilla extract	½ t. almond extract
1 lg. egg	Cooking spray
3 oz. block-style fat-free cream cheese, softened	1 T. sugar
1 lg. egg white	¼ c. raspberry preserves
1/3 c. fresh raspberries	2 T. sliced almonds

1. Coat oval [Microcooker](#), [Stack Cooker](#) or large deep [RNS](#) with cooking spray.
2. Lightly spoon flour into the measuring cup, and level with a knife. Combine the flour 1/3 c. sugar, and salt in [Mix N Store Plus](#), and cut in the margarine/butter with a pastry blender until the mixture resembles coarse meal. Reserve ½ c. flour mixture for topping; set aside.
3. Combine the remaining flour mixture, baking power, and baking soda, and add the sour cream, mil, extracts, and egg. Beat at medium speed of a mixer until blended. Using a [Tupperware spatula](#), spoon the mixture into your choice of microwaveable pan and spread to an even layer.
4. Combine cream cheese, 2 T. sugar, and egg white; beat at medium speed until blended. Spread evenly over batter; dot with preserves. Top with raspberries. Combine the reserved ½ c. flour mixture and almonds. Sprinkle crumb mix over raspberries.
5. Cook at 100% power for 5 minutes, then rotate. Continue cooking another 3-5 minutes until the top looks dry and a toothpick inserted comes out with crumbs. (rotating not needed if your microwave has a turntable.) 8 Servings

fat 7.4g; protein 5.6g; carb 31.7g; fiber .7g; chol 30 mg; iron 1 mg; sodium 234 mg; calc 66 mg

Reese's Cake

1 box choc cake mix
3 eggs

16 oz sour cream
Take mini-Reese's peanut butter cups and cut into 1/2's

Mix eggs, sour cream, and cake mix in [Tupperware bowl](#) blend well. Pour 1/2 batter into 3 qt. [Tupperwave](#) with cone. Put as many Reese 1/2's as you can around cone but don't touch the cone or the sides. Put rest of cake mix. Microwave on high for 12 minutes. Let cake cool and invert onto a plate or tray or [cake taker](#).

Ruby Velvet Cake

2 cups sifted cake flour
1-3/4 cups sugar
3/4 cup shortening
1 cup milk

3/4 cup unsweetened cocoa
1-1/4 teaspoons baking soda
1/4 cup (2 ounces) red food coloring
1 teaspoon vanilla

1 teaspoon salt
1/2 teaspoon baking powder
3 eggs

Preheat oven to 350 F. Grease and flour two 8" round cake pans. Measure dry ingredients with [Tupperware® Measuring Cups](#) and [Measuring Spoons](#). Sift into a [Thatsa Bowl Jr](#). Add shortening, 3/4 cups milk and vanilla. Beat well, scraping bowl occasionally with the [Double Sided Spatula](#). Mix 1/4 cup milk with 1/4 cup red food coloring and beat well into batter. Add eggs and beat thoroughly. Pour into prepared pans. Bake at 350F for 35 to 40 minutes or until toothpick inserted comes out clean. Cool for 10 minutes Remove cake from pans and cool thoroughly before frosting.

St. Patrick's Day Pudding Cake

1 Pkg. Yellow or White Cake Mix
4 eggs
1/4 cup Oil

1 small Pkg. Pistachio Instant Pudding
1 cup Water

Combine all ingredients in [Mix and Stor Plus Pitcher](#). Pour into a greased and floured 9x13 pan. Bake 350F for 40-45 minutes. Sprinkle with powdered sugar or your favorite icing recipe

Scrumptious Pudding Cake

Makes 12

1/2 cup pecan pieces
1/2 cup water
510g packet light cream cheese
1/2 tsp almond extract

1/2 cup coconut flakes
1/4 cup vegetable oil
225g sugar

255g chocolate cake mix
3 eggs
1/4 cup margarine

Mix pecans and coconut in bottom of 2L [Round OvenWorks container](#). Mix cake mix, water, oil and eggs in [Junior That's-A-Bowl](#) and pour over coconut and pecan mixture. Place cream cheese in inverted matching casserole cover. Place margarine on top of cream cheese and microwave on High (100%) for 30 seconds until softened. Place softened ingredients in [Mix-N-Pour](#) with sugar and almond extract. Mix until smooth. Spoon mixture over cake batter and microwave, uncovered, on High for 5 minutes.

Snicker Cake

28 vanilla caramels
3 eggs
1 package chocolate cake mix

1 cup water
2 Tbsp. Butter or margarine

1 15 oz. Can condensed milk
1 Cup chopped pecans

Combine caramels, milk, and 1 T butter in 1 qt. [TupperWave casserole](#). Microwave 4 min. at 100% stirring once. Combine cake mix, water, eggs and 1 T butter. Beat well. Spread 1/2 of the batter in 3 qt. [Casserole](#) with cone in place. Top with caramel mixture and sprinkle with pecans. Spread remaining batter on top. Microwave 8-10 min. Rotate 1/2 way thru cooking time. Cool.

Sour Cream Coffee Cake

Serves 12

3/4 cup butter
1 cup fat free sour cream
1 tsp baking powder
1 Tbs. cinnamon

1.75 cups sugar, divided
1 tsp vanilla
1/2 tsp baking soda

2 whole eggs
2 cups flour
1 cup finely chopped pecan pieces

In a [Mix-N-Pour](#) cream butter and add 1.5 cups sugar, beating until light and fluffy. Beat in eggs. Fold in sour cream, vanilla, flour, baking powder and baking soda. In a [That's-A-Bowl Junior](#) mix remaining sugar, pecans and cinnamon. Grease 2L [Round OvenWorks container](#) and coat with 1/4 nut mixture. Place 1/3 of batter into container and sprinkle with remaining nut mixture. Microwave uncovered for 5 minutes or until toothpick comes out clean. Let cool, loosen edges and turn out onto serving plate.



Spice Cake

- 1 pkg. Spice Cake mix , dry
- 3 Eggs
- 1 can Cream Cheese Frosting

- 1 can Apple or Peach Pie Filling
- Nuts and/or Raisins (optional)

Mix all of the above ingredients and let set about 10 minutes. Pour into the [Tupper-Wave Casserole](#) with cone. Batter will be stiff. Cook on high in the microwave about 12–15 minutes. Let set about 10 minutes. Invert onto the [TupperWave Cover](#). Let cool. Frost with Cream Cheese Frosting. Serve.

Sunshine Cake

- 1 Lemon
- 1 Orange
- 1 small carrot, grated(1/2 cup)
- 3 eggs

- 1 16 oz container sour cream
- 1 boxed yellow cake mix (18.25 oz)
- 1/4 cup powdered sugar
- Fresh berries (optional)

Lightly spray [3 Qt Stack Cooker](#) and cone with vegetable spray. Zest lemon and orange using short strokes. Juice lemon and orange to measure 1/2 cup juice; set aside. Grate carrot using [our Grate 'N Measure Grater Plus](#). In the [Batter Bowl](#), or [Mix 'N Stor Pitcher Plus](#), combine eggs, sour cream, carrot, lemon zest and orange zest. Whisk until smooth with our E-Series Whisk. Add cake mix and mix with our Super Spatula until well mixed. Pour batter into Stack Cooker spreading evenly. Microwave on high for 12-14 minutes. Cake edges will pull away from sides of Stack Cooker when done. Place the bottom of our Round Cake Taker on top of Stack Cooker; invert cake. Brush reserved citrus juices over top and sides of warm cake. Sprinkle powdered sugar over the cake. If desired, garnish and fill center of cake with fresh berries. Serve warm. Also goes well the vanilla ice cream!

Tupperware Strawberry Cake

- 1 - 10 oz. pkg. Birdseye Strawberries, frozen in their own syrup, thawed
- 1 - sm. pkg. Strawberry Jell-O, mix by directions on package
- 1 - Merita Angel Food Cake
- Cool Whip

Spray the mold lightly with cooking spray. Place strawberries in your [Tupperware Jel-Ring Mold](#). Pour the Jell-O mixture over the strawberries. Poke holes in the cake and mash slowly as you press it into the mixture so it will absorb the liquid. You may have to cut some of the cake off for the seal to fit. Seal and turn upside down. Put in freezer with the strawberries down, for two or more hours. When unmolding you may want to run warm water over the [Jel-Ring Mold](#) to Help the cake release. Unseal both parts and release onto serving tray. Fill the center of the cake with Cool Whip, if desired. Enjoy!

Turtle Cake

- 1 box chocolate cake mix
- 3 eggs
- 1 bag pecans
- 8 oz. sour cream
- 1 cup water
- bottle squeeze bottle caramel

Mix with Tupperware's [silicone spatula](#), put pecans on the bottom of the [stack cooker](#) with cone in. pour cake mix on top of pecans. put caramel on top of mixture. Put in the microwave on High for 8 min. then on med. for another 7 min. invert on to a plate, drizzle more caramel on if desired, and enjoy.



Tupper Tip: Bananas

Mash ripe bananas and pop into Freezer Mates containers to use later for baking in cakes or muffins. It's a great way of using bananas that have gone brown.