



# COOKING WITH JAN ~ MARCH 20, 2019

Recipes at Coborns and [kokk.com](http://kokk.com)

ANY DAY IS A GOOD DAY FOR CAKE



## CAKE BATTER PANCAKES

### PANCAKES

1 CUP BISQUICK  
3 TBLS CANDY SPRINKLES  
1 TSP VANILLA

1 CUP YELLOW CAKE MIX  
1 CUP COLD MILK  
2 EGGS

### GLAZE/GARNISH

2 1/2 CUPS POWDERED SUGAR  
1 TSP VANILLA

3 TBLS + 2 TSPS MILK  
CANDY SPRINKLES

PREHEAT GRIDDLE OR SKILLET TO MEDIUM HIGH HEAT **OR** ELECTRIC SKILLET TO 375 DEGREES. SPRAY SURFACE WITH COOKING SPRAY (IS READY WHEN DROP/S OF WATER SPRINKLED BUBBLE & DISAPPEAR). IN MEDIUM BOWL, MIX TOGETHER THE PANCAKE INGREDIENTS UNTIL WELL BLENDED. POUR BY LITTLE LESS THAN 1/4 CUPFULS ONTO HOT GRIDDLE. COOK UNTIL EDGES ARE DRY; TURN, COOK UNTIL PANCAKES ARE GOLDEN BROWN, STACK ON SERVING PLATES. IN A SMALL BOWL, BEAT THE POWDERED SUGAR, MILK AND 1/2 TSP VANILLA WITH WHISK UNTIL SMOOTH. TO SERVE, TOP EACH SERVING WITH GLAZE & ADDITIONAL CANDY SPRINKLES. MAKES 10 SERVINGS!

## APRIL FOOL'S CAKE SANDWICHES

1 POUND CAKE, CUT INTO 1/2" SLICES  
1 CUP WHITE FROSTING  
1/8 TSP RED FOOD COLORING

6 TBLS BUTTER, SOFTENED  
1/2 TSP YELLOW FOOD COLORING

SPREAD BUTTER ON BOTH SIDES OF EACH POUND CAKE SLICE; HEAT GRIDDLE TO MEDIUM HIGH HEAT. COOK CAKE SLICES ON HOT GRIDDLE, TURNING ONCE, UNTIL GOLDEN BROWN ON EACH SIDE, ABOUT 3-5 MINUTES. TRANSFER CAKE SLICES TO A WIRE RACK TO COOL COMPLETELY. STIR THE FROSTING AND THE FOOD COLORING TOGETHER UNTIL FROSTING IS THE COLOR OF AMERICAN CHEESE! SPREAD FROSTING ON 1 SIDE OF HALF OF THE POUND CAKE SLICES; TOP EACH WITH THE REMAINING CAKE SLICES.

## FROZEN S'MORES CRUNCH CAKE

1 BOX CRUNCHY GRANOLA BARS  
1/3 CUP WHITE SUGAR  
16 OZ JAR MARSHMALLOW CREAM  
1 CUP THICK HOT FUDGE SAUCE **OR** CHOCOLATE NUTELLA

6 TBLS BUTTER, MELTED  
3 CUPS COOL WHIP, THAWED  
8 OZS CREAM CHEESE, SOFTENED

UNWRAP GRANOLA BARS & PLACE IN FOOD PROCESSOR OR BLENDER; PULSE UNTIL FINE CRUMBS FORM. ADD THE MELTED BUTTER & SUGAR, PULSE TO COMBINE. POUR HALF OF THE CRUMB MIXTURE INTO THE BOTTOM OF AN 8X8" BAKING DISH; PRESS FLAT. USING THE BEATER ATTACHMENT OF THE MIXER, MIX TOGETHER THE COOL WHIP, MARSHMALLOW CREAM & CREAM CHEESE UNTIL LIGHT & WHIPPY!! SPOON HALF OF THE MIXTURE OVER TOP OF THE CRUMB CRUST; TOP WITH THE HOT FUDGE SAUCE. THEN ADD THE REMAINING MARSHMALLOW FLUFF & TOP WITH REMAINING CRUMBS. COVER WITH FOIL OR PLASTIC WRAP; PLACE IN FREEZER FOR 2 HOURS UNTIL FROZEN. SLICE INTO SQUARES & ENJOY. MAKES 9 SERVINGS.

## CELEBRATION CAKE LUSH

1 BOX YELLOW CAKE MIX  
2 EGGS, BEATEN  
1 TSP VANILLA  
8 OZS CREAM CHEESE, SOFTENED  
12 OZS COOL WHIP, THAWED

3/4 CUP BUTTER, MELTED  
3 TBLS WATER  
1/3 CUP RAINBOW MIX SPRINKLES  
1 CUP CREAMY VANILLA FROSTING  
3 CUPS COLD MILK

2—4 SERVING SIZE FRENCH VANILLA INSTANT PUDDING 12 CAKE FLAVORED SANDWICH COOKIES

PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOM OF 9X13" BAKING PAN WITH COOKING SPRAY. IN MIXING BOWL, BEAT CAKE MIX, MELTED BUTTER, EGGS, WATER & VANILLA WITH SPOON UNTIL WELL BLENDED; STIR IN 2 TBLS OF THE SPRINKLES. BAKE 24-28 MINUTES OR UNTIL GOLDEN BROWN; COOL COMPLETELY, ABOUT 45 MINUTES. IN LARGE BOWL, BEAT THE CREAM CHEESE & FROSTING UNTIL SMOOTH, SCRAPING DOWN THE SIDES OF THE BOWL FREQUENTLY. BEAT IN 2 CUPS OF THE COOL WHIP; STIR IN 2 TBLS OF THE SPRINKLES, THEN SPREAD OVER THE COOLED CAKE. BEAT THE DRY PUDDING MIXES & MILK WITH WHISK ABOUT 2 MINUTES OR UNTIL THICKENED; SPREAD OVER CREAM CHEESE MIXTURE. DROP REMAINING COOL WHIP BY SPOONFULS OVER THE PUDDING LAYER & SPREAD EVENLY. COVER & REFRIGERATE AT LEAST 4 HOURS. WHEN READY TO SERVE, CRUSH THE COOKIES BUT NOT FINELY. SPRINKLE THE COOKIE CRUMBS & THE REMAINING SPRINKLES OVER TOP OF THE CAKE. CUT INTO 6 ROWS BY 4 ROWS; COVER & REFRIGERATE ANY REMAINING DESSERT! MAKES 24 SERVINGS!