



COOKING WITH JAN ~ October 16, 2019

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IT'S ALL ABOUT DESSERTS ~ BUNDT CAKES

APPLE-SPICE BUNDT CAKE WITH BUTTERSCOTCH GLAZE

CAKE	1 BOX SUPER MOIST SPICE CAKE	1 CUP MILK
	3 OZS CREAM CHEESE, SOFTENED	3 EGGS
	2 CUPS GRANNY SMITH APPLES, PEELED, CORED & CHOPPED	
GLAZE	2 TBLs BUTTER, SOFTENED	1 CUP POWDERED SUGAR
	3 TBLs BUTTERSCOTCH TOPPING	2 TBLs MILK

PREHEAT OVEN TO 325 DEGREES; SPRAY FLUTED TUBE PAN WITH COOKING SPRAY. IN LARGE MIXING BOWL, BEAT CAKE INGREDIENTS, EXCEPT APPLES, ON LOW SPEED FOR 1 MINUTE, SCRAPING BOWL CONSTANTLY. INCREASE SPEED TO MEDIUM; BEAT FOR ANOTHER 2 MINUTES, THEN ADD APPLES. POUR CAKE MIXTURE INTO PREPARED PAN. BAKE 40-45 MINUTES OR UNTIL TOOTHPICK INSERTED INTO CENTER OF CAKE COMES OUT CLEAN. COOL FOR 15 MINUTES; TURN UPSIDE DOWN ONTO COOLING RACK & REMOVE PAN. COOL COMPLETELY, ABOUT 1 HOUR; PLACE CAKE ON SERVING PLATTER. IN ANOTHER BOWL, BEAT THE GLAZE INGREDIENTS UNTIL SMOOTH & WELL COMBINED. DRIZZLE OVER TOP OF CAKE; GARNISH WITH DRIED APPLE SLICES IF DESIRED. MAKES 12 SERVINGS. IF NOT WANTING GLAZE, SERVE WITH COOL WHIP OR CINNAMON ICE CREAM.

STRAWBERRY GLAZED CHOCOLATE BUNDT CAKE

CAKE	1 BOX SUPER MOIST DEVIL'S FOOD CAKE	1 SMALL BOX INSTANT CHOCOLATE PUDDING
	1 CUP SOUR CREAM	3/4 CUP VEGETABLE OIL
	1/3 CUP WATER	3 EGGS
	1 CUP CHOPPED CHOCOLATE	
GLAZE	2 TBLs BUTTER, SOFTENED	2 TBLs STRAWBERRY JAM
	1 1/3 CUPS POWDERED SUGAR	2 TBLs BUTTERMILK

PREHEAT OVEN TO 325 DEGREES; SPRAY FLUTED TUBE PAN WITH COOKING SPRAY. MIX ALL THE CAKE INGREDIENTS EXCEPT THE CHOCOLATE FOR 1 MINUTE; SCRAP BOWL WELL & BEAT FOR ANOTHER 2 MINUTES. STIR IN THE CHOCOLATE; POUR INTO PAN. BAKE 45-55 MINUTES OR UNTIL DONE IN THE CENTER; CHECK WITH TOOTHPICK INSERTED INTO CENTER OF CAKE. COOL FOR 15 MINUTES; TURN UPSIDE DOWN ONTO A COOLING RACK & REMOVE PAN. COOL FOR AT LEAST 1 HOUR, THEN PLACE CAKE ON SERVING PLATTER. IN SMALL BOWL, BEAT THE BUTTER & JAM UNTIL COMBINED & SMOOTH. ADD THE POWDERED SUGAR AND CONTINUE BEATING; ADD THE BUTTERMILK & BEAT UNTIL COMBINED. POUR GLAZE OVER THE CAKE LETTING IT RUN DOWN SIDES; GARNISH WITH FRESH STRAWBERRY SLICES IF DESIRED. MAKES 12 SERVINGS.

CARAMELIZED BANANA BREAD BUNDT CAKE

2 TBLs BUTTER, MELTED	2 TBLs PACKED BROWN SUGAR
2 SLICED RIPE BANANAS	1 CUP SOUR CREAM
1 BOX SUPER MOIST SPICE CAKE	3/4 CUP VEGETABLE OIL
4 EGGS	1 CUP CHOPPED WALNUTS, TOASTED
1/3 CUP CARAMEL TOPPING	KOSHER SALT

PREHEAT OVEN TO 325 DEGREES; SPRAY BUNDT PAN WITH COOKING SPRAY. IN MICROWAVABLE MIXING BOWL, MIX THE BUTTER, BROWN SUGAR & BANANAS. MICROWAVE, UNCOVERED, ON HIGH FOR 1 MINUTE, 40 SECONDS TO 2 MINUTES OR UNTIL BANANAS ARE COOKED & CARAMELIZED. TO THE MIXTURE, ADD THE CAKE MIX, SOUR CREAM, VEGETABLE OIL & EGGS. BEAT WITH MIXER ON LOW FOR 1 MINUTE; INCREASE THE SPEED TO MEDIUM & BEAT FOR ANOTHER 2 MINUTES. STIR IN THE TOASTED WALNUTS; POUR MIXTURE INTO THE PAN. BAKE 40-45 MINUTES UNTIL CENTER IS DONE. COOL 15 MINUTES; TURN UPSIDE DOWN ON COOLING RACK & REMOVE PAN. COOL COMPLETELY, ABOUT 1 HOUR. PLACE CAKE ON SERVING PLATTER. DRIZZLE THE CAKE WITH THE CARAMEL TOPPING & SPRINKLE WITH KOSHER SALT. MAKES 12 SERVINGS.

SOCK IT TO ME BUNDT CAKE

CAKE	1 BOX SUPER MOIST YELLOW CAKE MIX	1/2 CUP WHITE SUGAR
	1 CUP SOUR CREAM	3/4 CUP VEGETABLE OIL
	1 TBLs BUTTER FLAVORING	4 EGGS
TOPPING	3 TBLs PACKED BROWN SUGAR	2 TSPS <u>EACH</u> WHITE SUGAR & CINNAMON

PREHEAT OVEN TO 325 DEGREES; SPRAY BUNDT PAN WITH COOKING SPRAY & LIGHTLY FLOUR. BEAT THE CAKE INGREDIENTS WITH MIXER UNTIL WELL BLENDED; SPREAD HALF OF BATTER INTO THE PAN. IN SMALL BOWL, MIX TOGETHER THE TOPPING INGREDIENTS; SPRINKLE OVER BATTER IN PAN. POUR THE REMAINING BATTER OVER TOP; BAKE 55-60 MINUTES. COOL IN PAN FOR 5 MINUTES; RUN KNIFE AROUND EDGE & THE CENTER OF PAN. PLACE COOLING RACK OVER PAN; TURN RACK & PAN UPSIDE DOWN TO REMOVE CAKE. SERVE WITH COOL WHIP OR VANILLA ICE CREAM; MAKES 8 SERVINGS!