

Endless Possibilities Angel Food Cake

1 box Betty Crocker 1-step Angel Food Cake Mix
see variations below for remaining ingredients

Preheat oven to 350. Mix the cake mix and desired ingredients for variation chosen together and beat by hand until blended. Pour into ungreased 9x13 pan (or muffin tin) and bake 35-40 minutes (muffins bake 15-18 minutes). If making plain cake (no extra items added) cool upside down for best results.

Lemon...1 cup + 3 tbsp lemon juice and 2 tsp grated lemon peel
Orange citrus...1 1/4 cup water + 2 tsp grated orange peel

Cherry...1 can (20 oz) no sugar added cherry pie filling
Black Forest...add 1/2 cup cocoa to cherry version

Cotton Candy...1 small (3.4 oz) sugar-free Jello-O and 1 1/4 cup water

Margarita...1 cup + 2 tbsp water, 2 tbsp fresh lime juice and 1 1/2 tsp grated lime rind

Pineapple...1 (20 oz) can crushed pineapple in juice (don't drain)

Pina Colada...add 1 tbsp each coconut and rum extracts to pineapple version

Pumpkin...1 (15 oz) can pumpkin, 3/4 cup water, 1 tsp vanilla and 1/2 tsp pumpkin pie spice

Spiced...1 1/4 cup water, 1 1/2 tsp cinnamon, 1/2 tsp ginger, 1/2 tsp nutmeg and 1/4 tsp ground cloves

Makes 12 servings @ 3-Points per serving or 24 cupcakes @ 1 1/2 Points per muffin
Sauces (cost additional Points)

Chocolate Sauce...Mix 1/2 cup water and 1/2 sugar together in a small saucepan and bring to a boil. Add 1/2 cup unsweetened cocoa and whisk until completely blended. Strain into a jar w/tight fitting lid. Allow to cool. Cover and store refrigerated. Serve warm or cold with angel food cake (or over frozen yogurt). 1/4 cup = 1-Point

Chocolate Whipped Cream Frosting...Mix together 2 to 3 tbsp cocoa powder and one (8 oz) container fat-free Cool Whip (no extra Points for a dollop).

Orange Citrus Glaze...Stir together 1/2 cup sifted powdered sugar and 1 to 2 tbsp orange juice gradually until smooth and drizzling consistency. Drizzle glaze over completely cooked cake (no extra Point per slice). Margarita Glaze...3 tbsp sugar, 3 tbsp fresh lime juice, 3 tbsp tequila, 3 tbsp triple sec, 3 tbsp water. Combine ingredients in small saucepan. Bring to a boil. Reduce heat; simmer 3 minutes or until sugar dissolves, stirring occasionally. Liberally pierce entire surface of cake with skewer; drizzle glaze over cake. Let stand 10 minutes. (Extra 1-Point per serving).

Pineapple Frosting...Mix together 1 (8 oz) container fat-free Cool Whip, 1 small package fat-free, sugar-free instant vanilla pudding mix with 1 can (15 oz) crushed pineapple, mostly drained. Points per piece of frosted cake = 4.5



Pineapple Cake with Orange
Citrus Glaze