

TUPPER *WAVE* CAKES

GERMAN CHOCOLATE CAKE

- 1 pkg German Chocolate Cake Mix
- 1 can coconut/pecan frosting

Prepare cake mix according to package by hand; SPREAD the coconut/pecan frosting around the Cone and on the bottom of the 3 qt. casserole Dish. Cook on HI for 11-12 mins. Cover for 4-6 mins, invert on cake dish, cool & ENJOY!

CARROT CAKE

- 1 pkg Carrot Cake Mix
- 1 20 oz can crushed pineapple, drained
- 1 cup raisins
- 1 1 cup nuts finely chopped (optional)
- 2 eggs

Mix carrot cake mix and pineapple with 2 eggs. Fold in pineapple, raisins, and nuts. Lightly grease 3 qt casserole dish/cone and cook on HI for 11-12 mins. Cover and let stand 3-4 Minutes. Invert, cool 5-10. Frost with cream cheese frosting! YUMMY

APPLE SPICE CAKE

- 1 Spice Cake Mix
- 1 can apple pie filling
- 2 eggs
- 1 cup nuts finely chopped (optional)

Lightly grease cone and 3 qt casserole dish and sprinkle Allspice or Nutmeg lightly on dish. Cook on HI for 11-12 mins. Cover and let stand 3-4 mins. Invert, cool 5-10 mins and frost with cream cheese frosting! Scrumptious!!

CHOCOLATE CHERRY CAKE

- 1 pkg Chocolate Cake Mix
- 2 eggs
- 1 Cherry pie filling

Mix cake mix, pie filling and 2 eggs until well mixed with spoon. Pour into lightly greased 3 qt casserole dish with cone. Cook on HI 11-12 mins Cover 3-4 mins, invert, cool and enjoy!!

ANGEL FOOD CAKE

- 1 pkg ONE STEP Angel Food Cake Mix

Mix cake with electric mixer according to package directions. PLACE ½ of batter in 3 qt. casserole with cone. TAP several times on counter to remove air bubbles. Microwave covered for 2 mins at 100%. Reduce power to 70% power and cook another 3 minutes. Let stand on rack. Cool and remove. Cook other half.

Angel food cake has too much volume to bake the entire cake mix at one time.

PINEAPPLE UPSIDE-DOWN CAKE

- 1 Duncan Hines Yellow Cake Mix
- 1 Large can Crushed Pineapple
- 2 Eggs
- ½ stick of butter
- ½ cup brown sugar
- 1 ½ cups juice from crushed pineapple + water

Melt butter. Mix brown sugar in with butter in the Family Size Microsteamer. Spread evenly on bottom of Microsteamer. Add drained pineapple, spreading evenly on top of butter and brown sugar mixture. Mix cake mix with 2 eggs and 1 & ½ cups of liquid (pineapple juice and water) Pour on pineapple. Microwave on high power for 12 mins with cover on. ENJOY!!

To test the cake after cooking: Check the top to see if it is "moist" and if the cake is pulling away from the sides. If it looks "wet or moist" microwave another 30 seconds and check again. Always cover during the 'standing time'. Another test: Insert a table knife, and when it comes out clean, the cake is ready!! Prepare the above cakes and know the how the cake should look, texture and timing!!