

Banana Cream Cake

- 1 - Vanilla Cake Mix
- 1 - 12 oz. can of Cream Soda
- 2 - Bananas (mashed)
- 1 tsp Banana Flavoring
- 1 - 16 oz. Cream Cheese Frosting

Mix the first 4 ingredients in the **Mix-N-Stor Pitcher**. **Do not add the egg or oil.** Pour into a 6 ¼ cup **Heat 'N Serve** container. Place in the microwave without the lid for 8-10 minutes. The cake will start to pull away from the edges when it's done. Let the cake cool completely and invert on your **Clear Impressions Cake Taker**. Once cake is cooled frost with Cream Cheese frosting.



Spice Cake

- 1 - Spice Cake Mix
- 1 - 12- oz. can of Sprite
- 1 - 16 oz Cream Cheese Frosting

Mix the cake mix and Sprite in the Mix -N-Stor Pitcher. **Do not add the egg or oil.** Pour into the 6 ¼ cup **HNS container**. Place in the microwave **WITHOUT** the cover, for about 8-9 minutes. Let the cake cool completely and invert cake onto your cake taker. Once cake is cooled frost with cream cheese frosting and serve.



Butter Rum Cake

- 1 - Yellow Butter Cake Mix
- 1 - 12.oz can of Cream Soda
- 3 T. Dark Rum
- 1/2 cup Brown Sugar
- 2 tsp. Cinnamon
- 1/4 cup finely chopped nuts (optional)
- Icing:
 - 8 oz Classic Vanilla Home-style frosting
 - 2 tsp. Rum



Mix cake, soda and rum in the **Mix-N-Stor Pitcher**. **Do not add the egg or oil.** Pour half of the batter into the 6 ¼ cup **Heat 'N Serve** container. Evenly distribute the sugar mixture over the batter. Fill with the rest of cake batter. Place in microwave without the lid and bake for 8 – 10 minutes. Cake will start to pull away from the edges when baked completely. Let the cake cool and invert onto your **Clear Impressions Cake Taker**. Mix icing and 2 tsp. rum and microwave

Chocolate Raspberry Torte

- 1 Chocolate Cake Mix
- 2 Eggs
- Seedless Raspberry Jam
- 1/2 cup chocolate chips
- 2 Tablespoons Butter
- Raspberries (optional)



In the Mix n Store Plus mix the cake mix, 2 eggs and water. Use the amount of water on the box and replace the oil with water. Pour cake mix into 8 cup HnS Square Round Cont. Microwave for 15 minutes @ 80% power.

Turn out baked cake onto an Impressions Luncheon Plate and allow to cool. When completely cooled, use the Chef Series Bread Knife to torte the cake into 4 layers. Spread the raspberry jam on the layers with the Saucy Silicone Spatula and re-stack.

In the Micro Pitcher Set melt the chocolate chips, butter & 1 Tablespoon of jam. Slowly pour the chocolate mixture over the top of the cake, allowing it flow over the sides. Fill the "dimple" on top with fresh raspberries.

Your Tupperware Specialist: