

# Altered Cake Mix

Makes about 5-6 cups of batter

Store bought cake mixes are easy to use and come in a variety of flavors. They can be a little difficult to work with, though, since they don't hold together well. When I use cake mixes I add some additional ingredients to them to make them denser and easier to work with, while still keeping them moist. This recipe also adds additional flavor to the cake.

## Ingredients:

1 cake mix, any flavor

½ cup water

1/3 cup vegetable oil

1 cup sour cream

4 eggs (use only whites if making a white cake)

1 small box instant pudding, any flavor

## Instructions:

1. Preheat oven to 325 degrees. Prepare pans with shortening and flour, or baking spray.
2. Combine all ingredients in a mixing bowl.
3. Mix on low speed for 30 seconds. Scrape sides of bowl with a spatula.
4. Continue mixing on medium speed for 2 minutes, scraping bowl as necessary.
5. Pour into prepared pans and place in oven.
6. It takes a lot longer to bake than a normal mix. I usually begin by adding 10 minutes to the earliest recommended bake time listed on the cake mix box and then check on it from there. Continue to bake until a toothpick inserted in the center of the cake comes out clean. The actual length of time will vary depending on the size of cake pans you use.
7. Cool on cooling rack for 10 minutes. Remove from pans and allow to cool completely.