



3, 2, 1 CAKE

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These individual little cakes are amazing and ready to eat in one minute! They are perfect for whenever you feel like a treat without all the fat and calories that cake can have. Genius idea!

INGREDIENTS:

1 box Angel Food Cake Mix

1 box Cake Mix - Any Flavor

DIRECTIONS:

In a Ziploc bag, combine the two cake mixes together and mix well. For each individual cake serving, takeout 3 Tablespoons of the cake mix combination and mix it with 2 Tablespoons of water in a small microwave-safe container. Microwave on high for 1 minute, and you have your own instant individual little cake! KEEP remaining cake mixture stored in the Ziploc bag and use whenever you feel like a treat! You can top each cake with a dollop of fat free whipped topping and/or some fresh fruit.

HELPFUL TIPS:

This recipe is called 3, 2, 1 Cake because all you need to remember is 3 tablespoons mix, 2 tablespoons water, 1 minute in the microwave!

TRY various flavors of cake mix like carrot, red velvet, pineapple, lemon, orange, etc. Just remember that one of the mixes has to be the angel food mix; the other is your choice. The flavor possibilities are endless!

NOTES: The best thing is, you open both cake mixes into a gallon storage bag, one that 'zip locks' or 'self-seals', or container that seals tightly, shake the two cake mixes to blend and then make the recipe. Storage of mix is simple, put it on a shelf. No need to refrigerate, since the mix is dry.

Always remember, that one of the cake mixes **MUST** be Angel Food. The other can be any flavor. The Angel Food is the cake mix that has the egg whites in it. So, if, anyone is allergic to egg whites, you cannot serve this recipe.

Write the recipe on the bag or write it on a small index card and drop it into the bag for later reference. Also a good idea if you have kids that want a snack, but you don't want to bake a whole cake.

If you use carrot cake and angel food - mix it up with the water, let it sit a minute before you put in the microwave so the water can soften the carrots and raisins.