

HOW TO MAKE A BOX OF PRE-MIXED CAKE TASTE LIKE IT WAS HOMEMADE ACCORDING TO RACHEL RAY

The Simple And Incredible Tips For Making Boxed Cake So Much Better Are:

Chocolate Cake:

Add amount of water recipe calls for but use HOT water. It makes it taste CHOCOLATE-IER.

Add amount of eggs called for in but add two extra egg yolks. The extra yolks add the density and moisture.

White Cake:

Add MILK, not water, when your box mix calls for liquid. The milk adds density, fat and extra flavor.

Not adding the yolks to the cake makes the cake fluffy and whiter! But taking out the egg yolks removes fat so add an extra two tablespoons of butter above.

Freshen up cake mix with a dash of VANILLA EXTRACT! Add 1/2 teaspoon of vanilla extract for better flavor.

All Cake Mixes:

Use BUTTER instead of oil. They're both fat but butter has better flavor!

Sprinkling the top with SUGAR not only gives it a sweet crunchy texture but the weight of the sugar prevents the cake from rising too much while it bakes.

Cut each round of cake in half to create more layers creating an equal cake-to-frosting ratio!

Finished!

These boxed cake tips are so easy and make cake so delicious, you will use them every time you bake a cake. Have you used these boxed cake tips before?

Let Us Know How It Turned Out!

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