



## Delicious Apple Spice Cake

Empty a package of spice cake mix into a Tupperware mixing bowl. Add: 3 Eggs, and one small can of Thank You brand Apple pie filling. (best for this recipe) Do not add water or oil.

Add one Tablespoon of Tupperware's Simply Vanilla Seasoning.

Mix, don't beat... the cake on medium speed till blended. You may also mix by hand, but using an electric mixer helps chop up the apple slices.

Let stand while you take 1/4 can of Cream Cheese frosting and spread around the bottom and sides of a 6 1/4 cup Heat-n-Serve container from Tupperware. This "greases" the pan, and at the same time frost's it before you bake it! Pour the batter in the container and microwave on "high" for 10 minutes, uncovered. Let stand for 3-5 minutes... invert onto a Tupperware Cake server.

Put the remaining can of frosting in the microwave on high (uncovered) for 12 seconds.

(Make sure there is no foil left on can of frosting)

Stir with Silicone Spatula, drizzle over the cake.

Cake sets up as if it were glazed! Enjoy!



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