

Microwave Cake Recipes Featuring the Stack Cooker

Black Forest Cake

- 1 box chocolate cake mix
- 1 can cherry pie filling
- 3 eggs

Mix above ingredients together and cook in stack cooker with cone for 10-12 minutes.

Death By Chocolate

- 1 Chocolate Cake Mix
- 1 Chocolate Pudding Mix
- 1 Cup Chopped Walnuts (optional)
- 1 Cup Milk
- 2 Eggs
- 1 Bag Chocolate Chips

Mix all ingredients together except the chips in the Mix 'N Store. Place the chocolate chips in the bottom of the 3 quart TUPPERWAVE casserole dish with the cone. Pour the cake mixture on top of the chips, microwave on high for 13 minutes. Rotate one time if not using a carousel.

Graham Streusel Coffee Cake

Topping

- 1 cup graham cracker crumbs 1/3 cup butter
- 1/3 cup packed brown sugar 1/3 cup chopped nuts(optional)
- 1 teaspoon cinnamon
- 1 pkg(9oz) (1 layer size like Jiffy) yellow cake mix prepared according to box directions

Glaze

- 1 cup powdered sugar 1-2 Tbsp. milk

Combine graham cracker crumbs, butter, sugar, nuts and cinnamon in small round 2 1/2 cup Rock 'N Serve; heat on medium for 1-2 minutes in microwave. Stir to blend. Spread half of this topping mixture on bottom of 3 qt. Tupperwave casserole with cone. Prepare cake mix according to directions. Pour half of cake batter on top of topping mixture. Pour remaining topping mixture on top of cake batter. Pour remaining cake batter on top of topping mixture. Cook on medium (50%) for 6 minutes. Cook on high for an additional 3-5 minutes. Cool for 5 minutes and invert on serving platter. Combine powdered sugar and milk to make glaze and drizzle over coffee cake. Enjoy!



German Chocolate Cake

- 1 German Chocolate Cake Mix (made as directed)
- 1 Can Coconut Pecan Icing

Spread icing in the bottom, sides and up the cone of the 3 Qt. TUPPERWAVE casserole. Pour prepared cake mix from the Mix 'N Store on top of the icing. Microwave on high for 11 minutes. Let stand a few minutes and invert onto cake taker.

Turtle Cake

- 1 Pkg. Chocolate Cake Mix
- 1 Cup Sour Cream
- 1 Cup Water 3 Whole Eggs
- 1 Cup Chopped Pecans
- 1 Jar Caramel Ice Cream Topping

Place pecans around the cone in the TUPPERWAVE 3 Qt. casserole. Mix together the cake mix, sour cream, water and eggs. Pour cake mixture on top of pecans. Then top the cake mixture with 2/3 cup of caramel topping. Do not let the caramel touch the sides. Microwave on medium for 9 minutes. Microwave on high for 8 minutes.

***With the following recipes - follow these instructions.**

Mix eggs and pie filling in Tupperware bowl. Add cake mix and blend well. Pour batter into 3 qt. Tupperware with cone and microwave on high for 8-13 minutes (depending on the watts in your mw - if you have a higher wattage you will cook it for less time, ie: 1000 or more watts = 8 minutes cooking time). Let cake cool and invert onto a plate or tray or cake taker, and top with icing or whatever recipe calls for.

Cherry Chocolate Cake *

Chocolate Cake Mix

1 Can cherry pie filling

3 eggs

Top with fudge frosting, whipped topping, grated chocolate, or more cherry pie filling.

Luscious Lemon *

Lemon or White Cake mix

1 can Lemon pie filling

3 eggs

Top with a lemon glaze and whipped topping

Pumpkin Carmel *

Spice Cake mix

1 can solid pumpkin

3 eggs

½ tsp. Cinnamon, optional

Drizzle with carmel ice cream topping and top with whipped topping! A sprinkle of cinnamon sugar is nice too.

Raging Red Raspberry *

White or chocolate cake mix

1 can raspberry pie filling

3 eggs

Topped with whipped topping and grated chocolate (white or reg.) and nuts

Apple Cinnamon Spice *

Spice Cake Mix

1 can apple pie filling

3 eggs

Drizzle with carmel. Top with ice cream or whipped topping.

Banana Banana *

Banana Cake Mix

3 eggs

1 Can banana cream pie filling or 14oz. mashed bananas

Glaze with powdered sugar glaze and chopped walnuts

Carmel Apple *

Carmel or butter peacan cake mix 1 can apple pie filling

3 eggs

Top with cinnamon ice cream

Fantastic, Quick Chocolate Cake * - (4 ingredients)

Chocolate cake mix 16 oz sour cream 3 eggs

½ cup chocolate chips Sprinkle with powdered sugar

(For a really fancy final touch, fill center with strawberries!)

Strawberry Delight Cake

1 Box strawberry cake mix 3 eggs slightly beaten

1 can strawberry pie filling

Mix together just until cake mix is all moistened evenly. Pour batter into pan and let set 5 minutes. Place in microwave on high for 12 minutes (works best on a turntable, or turn ¼ turn every 3 minutes). Remove from pan after cooling for 5 minutes. (Try this with Cherry cake mix and cherry pie filling...pineapple cake mix and pineapple pie filling...spice cake mix and apple pie filling...banana cake mix and 2 cups mashed rip bananas (add nuts if desired.)

Snicker Cake

28 caramels 1(15oz) can sweetened condensed milk

2 Table. Butter 1 (18oz) pkg chocolate cake mix

1 c. water 3 eggs

1 c. pecans, finely chopped

Combine caramels, milk, and 1 table. Butter in 1 3/4 casserole. Microwave for 4 minutes at 100% power, stirring once. Combine in the MIX N STORE the cake mix, water, eggs, and remaining 1 Table butter. Beat well. With cone in place spread half the batter in the 3 qt. Casserole. Top with carmel mixture and sprinkle with pecans. Spread remaining batter then microwave 8-10 minutes at 100% power. Rotate half way through. Cool 10-12 min. Turn out onto the CAKE TAKER.