



## Chocolate from the Cake Mix Doctor

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## **Chocolate from the Cake Mix Doctor** Anne Byrn , Anthony Loew

The Cake Mix Doctor goes chocolate! Anne Byrn brings her proven prescription for doctoring cake mix to an ingredient that inspires love bordering on obsession. It's a marriage made in baker's heaven-150 all-new, all-easy recipes for cakes, starring the ingredient that surpasses all other flavors, including vanilla, by a 3-to-1 margin, and that Americans consume to the tune of 2.8 billion pounds a year. Starting with versatile supermarket cake mixes and adding just the right extras-including melted semisweet chocolate bars, chocolate chips, or cocoa powder, plus fresh eggs or a bit of buttermilk, dried coconut, mashed bananas, or instant coffee powder-a baker at any level of experience can turn out dark, rich, moist, delicious chocolate layer cakes, time and again. Not to mention sheet cakes, pound cakes, cupcakes and muffins, cheesecakes, cookies, brownies, and bars. Rounding out the book are 38 all-new homemade frostings and fillings, and a full-color insert showing every cake in the book.

## **Chocolate from the Cake Mix Doctor Details**

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## **From Reader Review Chocolate from the Cake Mix Doctor for online ebook**

### **Lisa Hartjes says**

This is the third of Ann Byrn's books we own and we love it as much as we do the others. The Black Russian cake is a family favorite!

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### **Jessica says**

A must for chocoholics like myself, or just cake fans. All kinds of chocolate desserts, starting with that same simple cake mix. Plus tips about baking, cakes, and chocolate.

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### **Carrie Chaney says**

This book is a road map to chocolate heaven. The icing on the cake is that each recipe is born from a cake mix box. The frostings (which are the only things in the book that are completely homemade) are divine, and the cakes are delicious add-in concoctions that make you wonder "Why did I never think of this?"

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### **Stephanie Ludi says**

This book is awesome. You don't read it per se since it is a cookbook, but I have used it many times for use at home and for taking to parties. I like this book due to its focus on chocolate and I found that it does repeat recipes from the original cake doctor book.

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### **Mary Lynn says**

If you ever need a cake in a jiffy this is your book. I received many compliments on two of the cakes from this book.

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### **Keri says**

There are some amazing cakes in here. I made the Chocolate Midnight Cake (Devil's food cake with White Chocolate icing) It was so good and turned out very beautiful.

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## **UniquelyMoi ~ BlithelyBookish says**

Several years ago I bought this cookbook on a whim, and tonight when I was looking for a way to "doctor" up a boxed cake mix I bought at the market today, I immediately grabbed this book! *Chocolate from the Cake Mix Doctor* is a great go-to cookbook, loaded with recipes, tips and tricks to take *any* boxed cake mix from mundane to magnificent with very little effort.

In the front you'll find a few pages with pictures of each recipe, along with the page number. The rest of the book is divided into sections:

1. Chocolate Cake Mix 101
2. Luscious Layers
3. Chocolate Pound Cake
4. Sheet Cakes
5. Cheesecakes, Pudding Cakes, and So Much More
6. Chocolate Angel Food and Chiffon Cakes
7. Muffins, Cupcakes, and Little Cakes
8. Cookies, Bars, and Brownies,
9. Frostings
20. Conversion Table
11. Chocolate Cake Glossary

We've made the Old-Fashioned Devil's Food Cake with Fluffy Chocolate Frosting so many times that the page is not just wrinkled and \*gasp\* dog-eared, but there are chocolate smudges all over it, too! Another favorite is the German Chocolate Cake recipe, and just tonight I found the Upside Down German Chocolate Cake recipe. I have *no* idea how that one escaped my notice!

Anyway, I can't recommend this book highly enough - it doesn't get easier than this!

I've decided to include one of my favorite recipes from this book, so you'll get an idea of what to expect, and to see how truly easy this is! I hope, if you decide to try it, that you'll love this chocolaty goodness as much as I do!

### **Old Fashioned Devil's Food Cake**

(Found on page 48)

Serves 16

#### **Ingredients**

Solid vegetable shortening for greasing the pan

Flour for dusting the pans

1 package plain devil's food cake mix (with pudding in the mix)

2 tablespoons unsweetened cocoa powder

1 1/3 C buttermilk

1/2 C vegetable oil

3 large eggs

1 teaspoon pure vanilla extract

1. Place rack in center of oven and preheat to 350. Generously grease two 9-inch pans with shortening, then dust with flour. Shake to remove excess flour.

2. Place the cake mix, cocoa, buttermilk, oil, eggs, and vanilla in a large mixing bowl. Blend with an electric mixer on low for 1 minute. Stop the machine and scrape down the sides of the bowl with a rubber spatula. Increase the mixer speed to medium and beat 2 minutes more, scraping down the sides again, if needed. The batter should look well combined. Divide the batter evenly between the prepared pans, smoothing it out with the rubber spatula. Place the pans in the oven, side by side.

3. Bake the cakes until they spring back when lightly pressed with your finger, 28-30 minutes. Remove the pans and place them on wire racks to cool for 10 minutes. Run a dinner knife around the edge of each layer and invert each onto a rack, then invert again onto another rack so that the cakes are right side up. Allow to cool completely, 30 minutes more.

4. Meanwhile, prepare the Fluffy Chocolate Frosting (Recipe below)

5. Place one cake layer, right side up, on a serving platter. Spread the top with frosting. Place the second layer, right side up, on top of the first layer and frost the top and sides of the cake with clean, smooth strokes.

### **Fluffy Chocolate Frosting**

(Found on page 409)

2/3C unsweetened cocoa powder

6 tablespoons boiling water (and additional if needed)

1 stick of room temperature butter

3C confectioners' sugar; sifted (plus extra if needed)

1 teaspoon pure vanilla extract

1. Place the cocoa powder in a large mixing bowl and pour the boiling water over it. Stir with wooden spoon or rubber spatula until the cocoa comes together in a soft mass. Add the butter and blend with an electric mixer on low speed until the mixture is soft and well combined, 30 seconds. Stop the machine. Place the confectioners' sugar and vanilla in the bowl, and beat with the mixer on low speed until the sugar is incorporated, 1 minute. Increase the mixer speed to medium and beat until the frosting lightens and is fluffy, 2 minutes more. Add more boiling water, a teaspoon at a time, or more confectioners' sugar, a tablespoon at a time, if the frosting is too thick or too thin for your liking.

2. Use the frosting to frost the top and sides of the cake or cupcakes of your choice.

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**Jovita Salinas says**

has good ideas, but most of them are in the first book.

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**M. E. says**

So this is my favored that's why I saved it for last. This is a terrific follow-up to The Cake Mix Doctor. This time around though, the recipes focus on a broader variety of desserts that can be made from chocolate cake and brownie mixes. Making a few simple substitutions and/or additions to a basic chocolate cake or brownie mix can give you a dessert that will silence most "cake mix doubters". No one will believe the Triple Decker Chocolate Raspberry Cake began with a mix! This time, Chocolate From the Cake Mix Doctor adds more variety than just chocolate cakes with a larger number of brownies, muffins, bars and little cakes than seen in the previous book. As in her first CMD book, Byrn gives recipes for terrific scratch frostings which are what really set these cakes apart. There are clear tips and suggestions in a thoroughly updated first section and great ideas in neat boxes at nearly every recipe. My favorite thing about the book is the website that goes along with it, where bakers can ask questions about a recipe in the book and get reviews and suggestions from other bakers. If you are a fan of chocolate, bake a lot or are looking for a way to make your chocolate cakes a bit less ordinary--this book will not disappoint you.

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**Dorothy says**

Good, but recipes were a little more involved than I thought they would be.

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**Msstacylynn Turner says**

Definately a must have for chocoholics.. a great addition to the Cake Doctor collection

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**Beth says**

I don't use this book as much as the first one but it's still a keeper.

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**Judy says**

I think this series is a must have for emergency desserts. You take a cake mix and add in some stuff- puff a great dessert. Not quite what you would call a die hard baking creation, but who has time for those all the time.

