

18 Tips How To Doctor A Boxed Cake Mix To Taste Like Homemade

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With a couple of substitutions you can make any boxed cake mix more moist and taste like it's homemade!

Chocolate Cake Mix

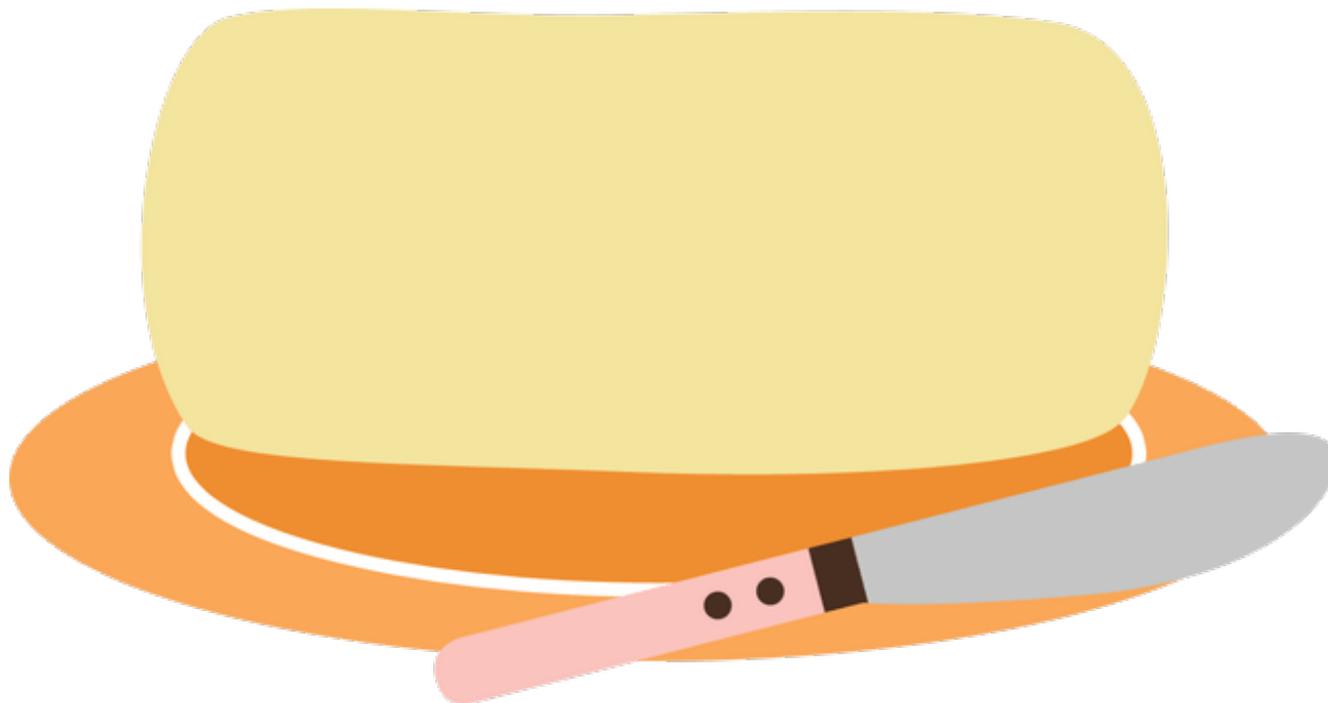
Hot Water– When the chocolate cake mix calls for water, add HOT water. It makes the cake CHOCOLATE-ier. The chocolate cocoa flavor “develops” more with hot water. Chocolate is a bean and the hot water brings out the chocolate cocoa flavor, just like it does with coffee.

White Cake Mix

Egg Whites– Omitting the egg yolks from a white cake mix makes the cake fluffy and whiter. Since taking out the egg yolks also takes out the fat, add one tablespoon of butter per egg yolk that you take out. So if you take out 3 egg yolks, add 3 tablespoons of melted butter.

Clear Vanilla Extract– Add extra flavor to a white cake mix by adding 1/2 teaspoon of vanilla extract. Make sure it's clear or it will effect the white of your cake.

All Boxed Cake Mixes



Melted Butter– Substitute melted BUTTER for vegetable oil for added flavor.

Instant Pudding-Add 1 (3.9 oz) box dry INSTANT Pudding mix. Use vanilla or the same flavor as your boxed cake

mix for added richness flavor. Try adding chocolate pudding mix to a Red Velvet Cake Mix!

Sour Cream-Add 1/2 to 1 cup of sour cream in addition to the ingredients it calls for.



Milk– When a cake mix calls for water, add MILK instead. The milk adds density and fat, and makes it taste homemade.

Buttermilk-You will never go wrong with replacing all the liquids with buttermilk. Because buttermilk is thicker, you may have to add a little extra!

Coconut Milk-Replace the liquids it calls for with full fat coconut milk.

Yogurt– For white cake mixes, lemon, butter, yellow, or spice substitute for some of the liquid. Use 6 oz flavored yogurt, 2 T. oil and 2/3 cup water, milk or buttermilk, then add the eggs called for on the box. Use plain yogurt, 2 T. oil and 2/3 cup water, milk or buttermilk for any boxed cake mix.

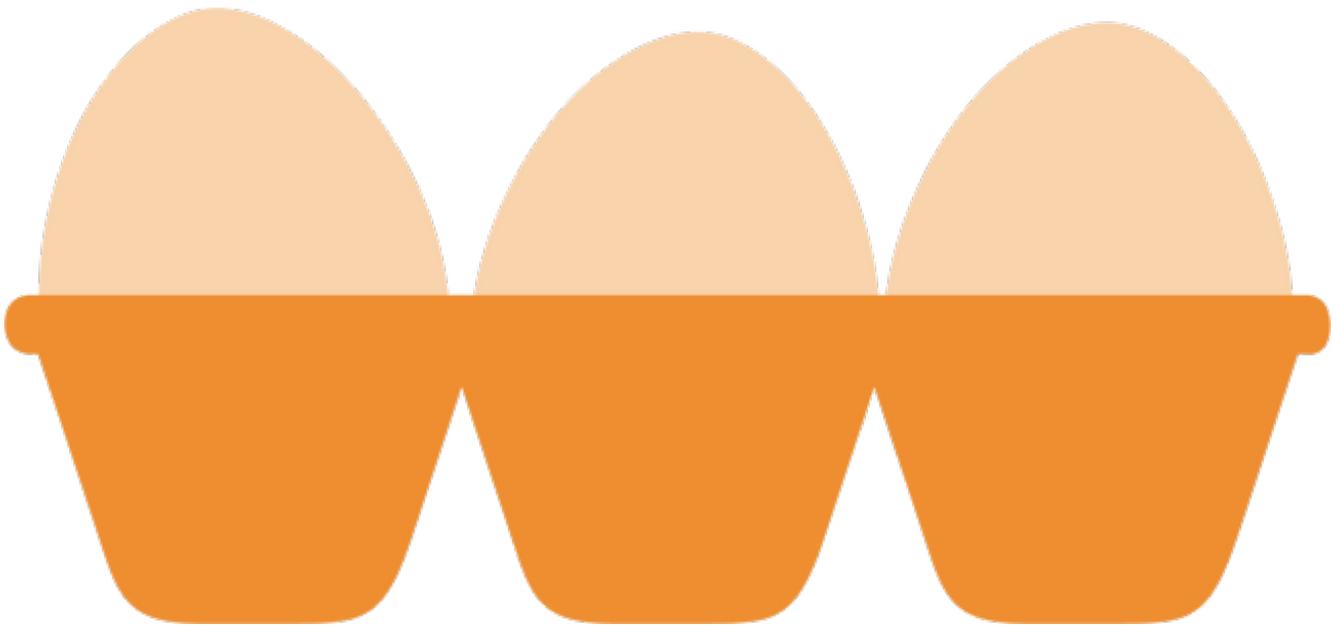
Applesauce-Replace the oil with equal parts of applesauce. If the recipes calls for 1/4 cup oil, replace it with 1/4 cup applesauce for extra moistness.



Coffee-For a chocolate cake mix or yellow cake mix, replace the liquid with brewed coffee.

Soda-To amplify the flavor replace the liquid amount with a dark soda such as coca-cola or dr. pepper. For flavored cake use flavored soda, such as orange soda in an orange cake.

Mayonnaise-Add 2 Tablespoons of Mayo. It improves the texture and makes it taste homemade.



Eggs-For a thicker, moist cake add an extra egg.

Eggs + yolks– Add 2 Extra YOLKS. This adds more fat which gives the cake extra moistness and density and will taste like it came from a bakery! If the recipe calls for 3 eggs, add 3 eggs + 2 egg yolks.

Ice Cream-Replace the liquid for melted ice cream. Use any flavor to compliment the flavor of your cake or vanilla to enhance the cake's flavor. See my [Strawberry Milkshake Poke Cake](#).

Jell-o Gelatin-Add flavored gelatin to your boxed cake for added flavor such as strawberry for strawberry cake.