

Vanilla Pound Cake (Enhanced Cake Mix)

This cake starts with a boxed cake mix! The resulting cake is slightly dense in texture, but still moist. It holds up well in warm weather and is great for carved cake designs!

Ingredients

1 box Betty Crocker Super Moist Delights French Vanilla Cake Mix

1 small package (3.4 to 3.9 oz) white chocolate instant pudding mix (Hershey's or Godiva)

½ cup egg whites, room temperature

Water, equal to total volume of oil listed on box + water listed on box + additional ¼ cup water

Instructions

Preheat the oven to 325 degrees.

Prepare your cake pan(s) by lining the bottom with parchment paper, and then either line the pan sides with parchment as well, or grease and lightly flour them. Use one 9" diameter x 3" high round pan or divide the batter between two 9" diameter x 2" high round pans.

In a medium bowl, sift cake and pudding mixes together and set aside.

In the bowl of your stand mixer, add egg whites and water first, then add sifted dry ingredients. Mix ingredients on medium speed for 4 minutes.

Bake at 325 degrees for 60 minutes or until toothpick inserted into center comes out clean.

Let cake cool in the pan on an elevated cooling rack, then remove from the pan and place on wax or parchment paper to rest overnight at room temperature (cover lightly with another piece of wax or parchment paper).

Tips

You can make other flavors as well; for example, for a chocolate cake, you can use a chocolate boxed cake mix and chocolate instant pudding, etc.

Wrap the outside of the baking pan with dampened Wilton Bake-Even cake strips for flatter cake tops – you'll have less waste when torting and leveling your cakes.

Bake the day before you fill and frost so the cake is well-cooled and will handle much easier.