

Raspberry-Lemonade Cake



1 cup very hot water
1 box (4-serving size) raspberry-flavored gelatin
1 box white cake mix
½ cup frozen (thawed) lemonade concentrate
¼ cup water
⅓ cup vegetable oil
4 egg whites
1 container (12 oz) Whipped vanilla frosting
1 cup frozen (thawed) whipped topping

1. Heat oven to 350°F (325°F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with baking spray with flour. In small bowl, mix hot water and gelatin until gelatin is completely dissolved; cool slightly.
2. In large bowl, beat cake mix, ¼ cup of the gelatin mixture, ¼ cup of the lemonade concentrate, the water, oil, and egg whites with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes. Pour into pan. Reserve remaining gelatin mixture and lemonade concentrate.
3. Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Poke warm cake every inch with fork tines. Remove 1 tablespoon of the reserved gelatin mixture to microwavable custard cup or small bowl. In another small bowl, mix remaining gelatin mixture and remaining ¼ cup lemonade concentrate; pour slowly over cake. Cool completely, about 1 hour.
4. In medium bowl, fold together frosting and whipped topping; frost cake. Microwave 1 tablespoon gelatin mixture uncovered on High 10 seconds to liquefy. Using ¼ teaspoon measuring spoon, place small drops of gelatin mixture over frosting; with spoon or toothpick, swirl gelatin into frosting. Garnish each piece with raspberries and lemon peel strips. Store covered in refrigerator.

Raspberry-Lemon Fruit Dip



½ cup raspberry reduced-fat cream cheese spread, from 8-ounce container

Softened ½ cup marshmallow crème

1 container (6 ounces) Yoplait® Original lemon burst yogurt

Assorted fresh fruit pieces or Berries

1. Mix cream cheese and marshmallow crème in medium bowl with wire whisk until smooth. Stir in yogurt.
2. Serve dip with fruit.

Easy Raspberry Trifle



1 box white angel food cake mix
1 ¼ cups cold water
2 cups boiling water
1 box (8-serving size) sugar-free raspberry-flavored gelatin
2 packages (10 oz each) frozen sweetened raspberries, thawed
3 containers (6 oz each) Yoplait® Original red raspberry yogurt

1. Move oven rack to lowest position (remove other racks). Heat oven to 350°F.
2. In extra-large glass or metal bowl, beat cake mix and cold water on low speed 30 seconds; beat on medium speed 1 minute. Pour into ungreased 10-inch angel food (tube) cake pan. Do not use fluted tube cake pan or 9-inch angel food (tube) cake pan, or batter will overflow.
3. Bake 37 to 47 minutes or until top is dark golden brown and cracks feel very dry and not sticky. Do not underbake.
4. Immediately turn pan upside down onto glass bottle until cake is completely cool, about 1 hour. Run knife around edges; remove from pan. Tear cake into about ¾-inch pieces.
5. Pour boiling water on gelatin in large bowl; stir until gelatin is dissolved. Add raspberries. (If desired, remove several raspberries and reserve for garnish.) Refrigerate gelatin mixture about 15 minutes or until thickened but not set.
6. Layer half each of the cake pieces, gelatin mixture and yogurt in 3-quart glass bowl; repeat. Garnish with reserved raspberries. Refrigerate at least 2 hours until firm. Cover and refrigerate any remaining dessert.

High Altitude (3500-6500 ft) Heat oven to 325°F. Stir 1/3 cup cornstarch into dry cake mix. Increase water to 1 1/3 cups. Beat on low speed 30 seconds; beat on medium speed 3 minutes. Bake 53 to 58 minutes.

Pink Lemonade Thins



Bars

- 1 ½ cups butter, softened
- 2/3 cup powdered sugar
- 2 tablespoons grated lemon peel
- 1 tablespoon lemon juice
- 2 drops red food color, if desired
- 2 2/3 cups all-purpose flour

Pink Lemonade Glaze

- 1 ½ cups powdered sugar
- 2 teaspoons grated lemon peel
- 5 to 6 teaspoons lemon juice
- 1 drop red food color

1. Heat oven to 350°F. Lightly grease bottom only of 15x10x1-inch pan with shortening. In large bowl, beat butter, 2/3 cup powdered sugar, 2 tablespoons lemon peel, 1 tablespoon lemon juice and 2 drops food color with electric mixer on medium speed until creamy, or mix with spoon. Stir in flour until well blended. Press in pan, using floured fingers (flour fingers several times to prevent sticking).
2. Bake 20 to 25 minutes or until light golden brown.
3. In medium bowl, mix all glaze ingredients until smooth and spreadable. Pour glaze over warm bars; spread evenly (glaze will be very thin). Cool completely, about 1 hour. Bars are very tender; remove from pan using very flat-edged metal pancake turner. For bars, cut into 8 rows by 8 rows.

Pink Champagne Cupcakes



Champagne Cupcakes

1 box white cake mix
1 ¼ cups Champagne
1/3 cup vegetable oil
3 egg whites
4 or 5 drops red food color

Champagne Frosting

½ cup butter or margarine, softened
4 cups powdered sugar
¼ cup champagne
1 teaspoon vanilla
4 to 5 drops red food coloring

Garnish

Pink decorator sugar crystals
Edible pink pearls

1. Heat oven to 350F (325F for dark or nonstick pans). Place paper baking cup in each of 24 regular-sized muffin cups.
2. In large bowl, combine dry cake mix and champagne. Add oil, 2 eggs and food color. Beat with electric mixer on medium speed for 2 minutes. Divide batter evenly among muffin cups
3. Bake 17 to 22 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.
4. In medium bowl, beat frosting ingredients with electric mixer on medium speed until smooth. Frost cupcakes. Sprinkle with pink sugar and pearls.