

Ooey-Gooney Campfire Cupcakes

Don't start gathering your marshmallow roasting sticks just yet! These cupcakes aren't made over a campfire, they're baked right in your oven. Of course, it wouldn't be right to call them campfire cupcakes if they didn't have lots of ooey-gooney yumminess, so you can bet there's plenty of that. We've just made it easier for you to grab and go!

Makes 24

Ingredients

- 1 package devil's food cake mix
- 1 cup water
- 1/3 cup vegetable oil
- 3 eggs
- 2 teaspoons vanilla extract
- 48 large marshmallows, divided
- 1 (16-ounce) container chocolate frosting
- 3 graham cracker sheets, each cut into 8 equal pieces

Preparation

- 1** Preheat oven to 350 degrees F. Line 24 muffin cups with paper liners.
- 2** In a large bowl with an electric mixer, beat cake mix, water, oil, eggs, and vanilla until thoroughly combined. Evenly divide batter into paper liners. Place 1 marshmallow in center of each cupcake.
- 3** Bake 18 to 20 minutes, or until cake is set. Remove from oven and immediately push another marshmallow into center of each cupcake. Return to oven 2 minutes, or until marshmallows begin to melt. Let cool completely.
- 4** Frost cupcakes, then garnish with graham cracker pieces.

Finishing Touch: To add a little more crunch to every bite, we like to crumble an extra graham cracker or two to sprinkle on top of each cupcake.



Lemon-Blackberry Dump Cake

When Patty came into the Test Kitchen one day with a ton (or at least that's what it seemed like!) of fresh blackberries, we knew we had to get to work. After snacking on them as-is and using them to make pies and smoothies, we finally came up with a perfect pucker-up, summertime dump cake. The best part about this cake is that it's great for lazy days - just dump, bake, and enjoy!

Serves 12

Ingredients

5 cups fresh or frozen blackberries
½ cup sugar
Zest from ½ lemon
Juice from ½ lemon
1 package lemon cake mix
1 stick (½ cup) butter, cut into thin slices

Preparation

- 1 Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
- 2 Spread blackberries evenly in baking dish and sprinkle with sugar and lemon zest. Drizzle lemon juice over berries; mix well, then sprinkle evenly with cake mix. Distribute butter slices evenly over top.
- 3 Bake 45 to 50 minutes, or until bubbly and golden. Serve piping hot right out of the oven or chilled. Keep refrigerated.

Serving Suggestion: Sure, you can eat this as-is, but why would you want to when it's so much better spooned over a big scoop of vanilla ice cream? Trust us on this one...it's amazing.



Fresh 'n' Fruity Cheesecake Bites

Some people might prefer to eat these with a fork, one bite at a time, while others would rather enjoy them as one-bite treats. The good news is, there's no right or wrong way to go about it! What makes these so unique is how the cake mix lightens up the cheesecake filling. And when you top them with your favorite combo of fresh fruit, you've got a winning dessert that's great for entertaining!

Serves 12

Ingredients

- 1 cup graham cracker crumbs
- ¼ cup plus 2 tablespoons sugar, divided
- ½ stick (¼ cup) butter, melted
- 1 (8-ounce) package cream cheese, softened
- 3 tablespoons sour cream
- 1 egg
- 1 teaspoon vanilla extract
- ½ cup white cake mix
- Assorted fresh fruit for garnish
- 2 tablespoons apple jelly, melted

Preparation

- 1** Preheat oven to 350 degrees F. Place paper liners in 12 muffin cups.
- 2** In a medium bowl, combine cracker crumbs, 2 tablespoons sugar, and the butter; mix well. Place 1-½ tablespoons crumb mixture into bottom of each paper liner and press down.
- 3** In a large bowl with an electric mixer, beat cream cheese, sour cream, egg, and vanilla until creamy. Add cake mix and remaining ¼ cup sugar and mix until smooth. Divide batter evenly between muffin cups.
- 4** Bake 15 to 18 minutes, or just until set. Let cool completely, then refrigerate. Before serving, garnish with fruit and brush with jelly. Keep refrigerated.

