

AWESOME VELVETY Red-Carpet Cake WITH FILLING



From *Just Add Magic: Potion Problems* by Cindy Callaghan
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Ingredients

1 stick butter, melted	1 tsp. vanilla
1 can or jar raspberry or strawberry pie filling	1 c premade vanilla pudding
1 tsp. cocoa powder	3 eggs
1 box butter-flavored cake mix	1 c buttermilk
3 drops red food coloring	4 oz cream cheese, softened
	1 can butter or cream cheese frosting

Instructions

Blend melted butter, softened cream cheese, buttermilk, eggs, pudding, vanilla, and food coloring with a hand mixer. Add cake mix and cocoa powder. Blend thoroughly until the batter is a rich red. Add additional food coloring if necessary. Divide evenly into two greased cake pans. Bake at 350-degrees until cooked through. (Time will depend on your pan; approx. 20 minutes for a 9-inch baking pan.)

Let cakes cool, then remove from pans.

Spread pie filling on top of one cake, then place the second cake on top of the filling.

Cover entire cake with frosting.