Cake Mixes to Cookies

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Oatmeal Cookies SuperMoist Yellow

1 pkg. SuperMoist yellow cake mix
½ cup packed brown sugar
½ cup margarine or butter, softened
½ cup shortening
¼ cup water
1 teaspoon ground cinnamon
1 egg
2 cups oats
1 cup raisins or cut-up dates, if desired
½ cup chopped nuts

Heat oven to 375 degrees. Mix about half of the cake mix, the brown sugar, margarine, shortening, water, cinnamon and egg in large bowl until smooth. Stir in remaining cake mix, the oats, raisins and nuts. Drop dough by teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 10 to 12 minutes (center will be soft.) Cool slightly; remove from cookie sheet. Makes about 6 dozen cookies.

Wedding Cookies
SuperMoist White

½ cup shortening
¼ cup water
½ cup finely chopped nuts
½ cup semisweet chocolate chips
½ teaspoon vanilla
Powdered Sugar
1 egg white
1 pkg. SuperMoist white cake mix

Heat oven to 375 degrees. Mix shortening, water, vanilla and egg white thoroughly. Mix in cake mix, nuts and chocolate chips until dough holds together. Shape dough into 1-inch balls. Place about 2 inches apart on ungreased cookie sheet. Bake until almost set, about 10 minutes. While warm, dip tops in powdered sugar; cool. Makes about 5 dozen cookies.
Large Puffy Cookie

Heat oven 375 degrees. Prepare 1 package SuperMoist yellow or devils food cake mix as directed except – decrease water to ½ cup, omit vegetable oil and decrease eggs to 2. Drop dough by rounded tablespoonfuls about 3 inches apart onto greased cookie sheet. Sprinkle with 1 cup semisweet chocolate chips. Bake until almost no indentation remains when touched lightly, 8 to 10 minutes. Cool 1 minute before removing from cookie sheet; cool completely on wire rack. Makes about 30 cookies.

Gumdrops Cookies: Substitute small gumdrops, cut into halves, for the chocolate chips.

Thumbprint Cookies

SuperMoist White

1 pkg. (8 ounces) cream cheese, softened
¼ cup margarine or butter, softened
1 pkg. SuperMoist white cake mix
2 eggs separated
1 teaspoon vanilla
1 ¾ cups finely chopped nuts
Jelly or tinted frosting
Beat cream cheese and margarine until light and fluffy. Beat in about half of the cake mix (dry), the egg yolks and vanilla. Stir in remaining cake mix. (Dough will be soft.) Refrigerate until completely chilled, 1 to 2 hours.

Heat oven to 375 degrees. Shape dough by teaspoonfuls into 1-inch balls. Beat egg whites slightly. Dip each ball into egg whites; roll in nuts. Place about 1 inch apart on greased cookie sheet; press thumb in center of each. Bake until edges are light brown 8 to 10 minutes. Press indentations in center again; immediately remove from cookie sheet. Cool; fill thumbprint with jelly. Makes about 5 dozen cookies.

Basic Cookie Recipe

(Makes about 3 dozen 2 ½ inch cookies)

Preheat oven to 350 degrees F.

1 pkg. Duncan Hines Cake Mix (any flavor except butter recipe or Angel Food)
½ cup Crisco Shortening
2 eggs
4 tablespoons water

Blend all ingredients in large bowl. Drop by teaspoonfuls two inches apart onto ungreased cookie sheet.

Bake at 350 degrees for about 10 minutes. Cool on cookie sheet about 1 minute, then remove to rack to finish cooling.

Peanut Butter Cookies

(Makes about 3 ½ dozen 2 ½ inch cookies)

Preheat oven to 375 degrees F.

1 pkg. Duncan Hines Yellow Cake Mix
1/3 cup firmly packed light brown sugar
1 1/3 cup (12 oz. jar) Jif Creamy Peanut Butter
½ cup Crisco Oil or Crisco Puritan Oil
¼ cup water
1 egg
Sugar

Combine all ingredients and mix well. Shape into 1 inch balls. Place 2 inches apart on ungreased cookie sheet. Place a crisscross on each cookie with fork prongs that you have dipped in granulated sugar.

Bake at 375 degrees F. for 10-12 minutes, until light brown. Cool on cookie sheet about 1 minute, then remove to rack to finish cooling.
**Chocolate Chip cookies**  
(Makes about 3 dozen 2 ½ inch cookies)  
Preheat oven 350 degrees  
1 pkg. Duncan Hines White Cake Mix  
¼ firmly packed light brown sugar  
1 cup (6oz. package) semi-sweet chocolate chips  
½ cup chopped nuts  
¼ cup Crisco Oil or Crisco Puritan Oil  
1 egg  

Combine cake mix, brown sugar, egg and oil in large bowl. Stir until thoroughly blended. Stir in chocolate chips and nuts. Drop by rounded teaspoonfuls 2 inches apart onto ungreased baking sheets. Bake at 350 degrees F for 10-12 minutes or until centers of cookies are golden brown. (Edges will look darker.) Cool one minute on baking sheets. Remove to cooling racks. Cool completely. Store in air tight container.

**Chocolate Chews**  
(4 dozen)  
Preheat oven to 350 degrees F. Grease baking sheets.  
1 pkg. Duncan Hines Moist Deluxe Butter Recipe Fudge Cake Mix  
2 ½ cups frozen whipped topping, thawed  
1 egg  
Confectioner’s sugar  

Combine cake mix, whipped topping and egg in large bowl. Stir until thoroughly blended. Drop by rounded teaspoonfuls 2 inches apart onto baking sheet. Dust with confectioner’s sugar. Bake at 350 degree F. for 12 to 15 minutes or until set. Cool 1 minute on baking sheet. Remove to cooling rack.  

**Tip:** For Lemon Chews, use Duncan Hines Moist Deluxe Lemon Supreme Cake Mix.

**Lollipop Cookies**  
SuperMoist Rainbow Chip  
1 pkg. Betty Crocker SuperMoist rainbow chip cake mix  
¾ cup water  
2 eggs  
20 to 24 wooden sticks  
1 tub Betty Crocker Rich & Creamy ready-to-spread frosting (any flavor)  

Heat oven to 375 degrees. Beat cake mix (dry) water and eggs in large bowl on low speed 30 seconds. Beat on high speed 2 minutes. Drop dough by rounded teaspoonfuls about 3 inches apart onto ungreased cookie sheet. Insert wooden stick about 1 ½ inches into edge of dough. Bake 8 to 11 minutes or until puffed and almost no indentation remains when touched lightly. Cool 1 minute before removing form cookie sheet. Cool cookies completely on wire rack. Frost and decorate as desired with party frosting. Makes 20 to 24 lollipop cookies.  

High Altitude Directions (3500 to 65000 feet): stir 1/3 cup all purpose flour into cake mix (dry).

**Sour Cream-Chocolate Cookies**  
SuperMoist Devils Food  
1 pkg. SuperMoist devils food cake mix  
1 ½ cup dairy sour cream  
2 cups raisins  
1 cup chopped nuts  

Heat oven to 350 degrees. Mix cake mix (dry) and remaining ingredients in large bowl (dough will be stiff). Drop dough by ¼ cupfuls about 2 inches apart onto ungreased cookie sheet. Bake about 12 minutes or until edges look firm. Cool slightly before removing form cookie sheet. Makes about 165 cookies. For smaller cookies, prepare as directed except drop dough by teaspoonfuls onto cookie sheets. Bake 10 to 12 minutes. Makes about 6 dozen cookies.
Chocolate Snappers

1 pkg. SuperMoist devils food or milk chocolate cake mix
2/3 cup shortening
2 eggs
Pecan halves
1 container Betty Crocker Rich & Creamy chocolate ready-to-spread frosting

Heat oven to 375 degrees. Mix about half of the cake mix (dry), the shortening and eggs in large bowl until smooth. Stir in remaining cake mix. For each cookie, place 3 pecan halves with ends touch center on ungreased cookie sheet. Shape dough into 1-inch balls; place in center of each group of pecans. Bake until centers are slightly puffed and edges are set, 10 to 12 minutes. Cool completely; remove from cookie sheet. Frost with chocolate frosting. Makes about 5 dozen cookies.

Refrigerator Cookies

SuperMoist Multiple Flavor

1 pkg. SuperMoist cake mix (any flavor)
1 cup chopped nuts, if desired
½ cup vegetable oil
2 tablespoons water
1 teaspoon vanilla
1 egg

Mix all ingredients thoroughly. Divide dough into half. Shape each half into roll, about 2 inches in diameter. Wrap in plastic wrap and refrigerate until firm, at least 2 hours. Heat oven to 350 degrees. Cut rolls into ¼ inch slices. Place 2 inches apart on ungreased cookie sheet. Bake until set, 10 to 12 minutes; cool. Store in airtight container. About 3½ dozen cookies.

Chewy Fudge Squares

(2 dozen squares)
Preheat oven to 350 degrees F. Grease a 9X12 pan

1 pkg. Duncan Hines Butter Recipe Fudge Cake Mix
2 eggs
½ cup (1 stick) butter or margarine, melted
1 cup miniature marshmallows
1 cup coarsely chopped walnuts

Stir together cake mix, eggs, and butter in bowl until blended. (Mixture will be stiff.) Stir in marshmallows and nuts. Spread mixture in pan.

Bake 350 degrees F. for 25 to 30 minutes or until set in center. Cool, and then cut into squares.

Lemon Bars

(Makes 32 bars) Preheat oven to 350 degrees F.

1 pkg. Duncan Hines Lemon Supreme Cake Mix
1/3 Crisco Shortening
½ cup sugar
3 eggs
½ teaspoon baking powder
¼ teaspoon salt
2 teaspoons grated lemon peel
¼ cup lemon juice

Combine 1 egg, shortening and dry cake mix until crumbly; reserve 1 cup. Pat remaining mixture lightly in ungreased 13x9x2 inch pan. Bake at 350 degrees for 15 minutes or until lightly brown. Beat remaining 2 eggs, sugar, baking powder, salt, lemon peel and lemon juice with beater until light and foamy. Pour over hot crust; sprinkle with reserved crumb mixture. Bake for 15 minutes or until light brown. Sprinkle with confectioner’s sugar, if desired. Cool. Cut into bars 2x1-½ inches.
Swirled Chip Cookies
Makes about 3 dozen 2-½ inch cookies

1 pkg. Duncan Hines Fudge Marble Cake Mix  
1/3 cup Crisco Oil or Crisco Puritan Oil  
3 tablespoons of water + 1 Tablespoon of water  
1 egg  
1 cup (6 oz. pkg.) chocolate chips

Preheat oven 350 degree F.

By hand, blend cake mix, oil, 3 tablespoons water and egg; stir in chocolate chips. (Batter will be thick). Transfer ¼ of the dough to a small bowl; stir in 1 tablespoon water and contents of small packet. Spoon dark dough over light dough and marble as for cake batter. Drop from a rounded teaspoon onto an ungreased cookie sheet. Bake at 350 degrees F. for 10-12 minutes, until ledges are light brown. Cool on cookie sheet about 1 minute, and then remove to rack to finish cooling.

Cake Mix Cookies
Heat oven to 350 degrees

1 pkg. SuperMoist cake mix (any flavor except marble, “swirls” or carrot)  
½ cup shortening  
1/3 cup margarine or butter, softened  
½ teaspoon vanilla  
1 egg

Mix about half of the cake mix (dry), the shortening, margarine, vanilla and egg in large bowl until well mixed. Stir in remaining cake mix. Continue as directed below. Makes about 4 dozen cookies.

Drop: dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes in 375 degree oven (centers will be soft). Cool 1 minute before removing from cookie sheet.

Molded: Mix ½ cup chopped nuts into dough. Shape dough by scant teaspoonfuls into balls. Place on ungreased cookie sheet. Bake 9 to 11 minutes in 375 degree oven. (Centers will be soft). Cool 1 minute before removing from cookie sheet.

High Altitude Directions (3500 to 6500 feet): stir ¼ cup Gold Medal all purpose flour into cake mix (dry).

Granola Cookies
SuperMoist Yellow

1 pkg. SuperMoist yellow cake mix  
¼ cup shortening  
½ cup packed brown sugar  
2 eggs  
1 ½ cups Nature Valley granola (any flavor)  
½ cup chopped nuts if desired

Heat oven to 375 degrees. Mix half of the cake mix, the shortening, brown sugar and eggs in large bowl until smooth. Stir in remaining cake mix, the granola and nuts. Drop dough by teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake until brown, 10 to 12 minutes. Cool 1 minute before removing from cookie sheet. Makes about 5 dozen cookies.

High Altitude Directions (3500 to 6500 feet): stir ¼ cup gold Medal all purpose flour into cake mix (dry).