

Cake mix too small for a recipe? Here's how to upsize

From the Sun-Sentinel website

Q) I know this is not your typical request but maybe you can help. I read where you can do something to make a 15-ounce cake mix into an 18-ounce one. But I forgot to save the article. Do you have any idea what I can do when the recipe calls for 18.25-ounce cake mix and that size can't be found? I hate to have to buy two cake mixes just to get that extra 3-ounces. Help! — Ruth Calvin, Davie

A) After researching Ruth's conundrum online, I realized the case of the shrinking boxed cake mix became a problem for many home bakers about five years ago. Major players in the baking world such as Duncan Hines, Pillsbury and Betty Crocker, reduced their cake mix package size. New cake mixes are 15.25 ounces compared to their previous size of 18.25 ounces, a 3-ounce difference. Why? Changing the size is less noticeable than a price increase.

Yet the smaller move left many home bakers in a pickle when their Junior League and church parish cookbook recipes called for an 18.25-ounce cake mix as an ingredient.

The recipe provided can be used for yellow or white cake mixes. For chocolate mixes, substitute 25 percent of the flour with cocoa powder. Store the cake mix add-in in a mason jar to have on hand as needed. The liquid ingredients for the mixes remain the same.

Three-Ounce Cake Mix 'Upsizer'

Adapted from the Better Homes & Gardens New Cook Book. For white and yellow cake recipes.

1 1/2 cups all-purpose flour

1 cup sugar

2 teaspoons baking powder

1/4 teaspoon baking soda

Whisk all dry ingredients together and store in a clean mason jar. When you wish to increase a 15.25 ounce cake mix to 18.25 ounces, add ~~three ounces~~ of this mix (6 tablespoons) to your existing cake mix.

***Note: 6 TBS is about 1.75 ounce – that is what I added. Other solutions only add 6 TBS of flour. Another solution is to buy 2 cake mixed and add 3 ounces to make up the difference.