



### Banana Coconut Upside-Down Cake

These are all so super easy to make, the Banana Coconut Upside Down Cake is ooey-goey and delicious, the Margarita Cake and Pina Colada Cakes are perfect after summer dinner, for birthday options and to take to a summer picnic or brunch party! All are fun to make with kids!!!

1 Betty Crocker yellow cake mix  
3 whole eggs  
1/4 cup oil  
1/2 cup sour cream  
1/2 cup water

6 bananas sliced 1/4 inch thick  
1 1/2 cups shredded coconut  
1 cup packed brown sugar  
1/2 cup butter, divided  
2 Tablespoons lemon juice

Preheat oven to 350 degrees and spray 2 (8 inch) round cake pans with cooking spray. With an electric mixer, beat cake mix, eggs, oil, water, and sour cream on low until combined. Beat on high for 2 minutes. Place banana slices evenly on the bottom of the two cake pans.

In a small saucepan melt butter. Add brown sugar and lemon juice and heat until dissolved. Pour half of the brown sugar mixture into each of the 2 round cake pans over the bananas. Sprinkle coconut over brown sugar sauce. Pour cake batter on top of the coconut into the two pans, dividing equally. Bake 35-40 minutes or until toothpick in the center comes out clean. Remove from oven and let sit for 5 minutes. Invert onto serving dishes. Slice to serve



## Margarita Cake

1-1/2 cups Pecan Sandy or shortbread cookie crumbs or coarsely crushed pretzels for a new twist

**NOTE:** You'll need about 3 1/2 cups small pretzel twists to get the 1 1/2 cups crushed pretzels

1/2 cup sugar

1/2 cup butter or margarine, melted

1 box Betty Crocker® Super Moist® white cake mix

1 1/4 cups bottled nonalcoholic margarita mix

**NOTE:** Look for the bottled pale green nonalcoholic margarita mix in the soft drink section of the supermarket. It is usually on the shelf with club soda, tonic water and other mixers.

1/3 cup vegetable oil

1 tablespoon grated lime peel

3 egg whites

1 container (8 oz) frozen whipped topping, thawed

Additional grated lime peel, if desired

Heat oven to 350°F (or 325°F for dark or nonstick pan). Grease bottom only of 13x9-inch pan with shortening and lightly flour (or spray bottom with baking spray with flour). In medium bowl, mix pretzels, sugar and butter. Sprinkle evenly on bottom of pan; press gently.

In large bowl, beat cake mix, margarita mix, oil, 1 tablespoon lime peel and the egg whites with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Pour batter over pretzel mixture.

Bake 35 to 40 minutes or until light golden brown and top springs back when touched lightly in center. Cool completely, about 2 hours. Frost with whipped topping; sprinkle with additional lime peel. Store covered in refrigerator.



## PINA COLADA Cake

1 (14 1/2 oz) angel food cake mix

1 can (8 oz) unsweetened crushed pineapple

8 oz fat-free frozen whipped topping, thawed

1/2 cup (2 oz) toasted coconut

Heat oven to 350°F. Spray a 13x9-inch baking dish with cooking spray. In large bowl, stir together cake mix and pineapple. Pour into prepared baking dish.

Bake 20 minutes or until toothpick inserted in center comes out almost clean. Cool completely on a rack. Spread whipped topping over cake. Sprinkle with coconut. Cover and refrigerate until ready to serve.