

## Apple Cake Mix

6 cubed or sliced, peeled apples  
¼ c sugar  
¼ c raisins (soaked in warm water 15 min)  
2 ½ tsp cinnamon  
1 pkg Apple Cake Mix  
1 ½ sticks butter  
1 beaten egg

Preheat oven to 375 degrees

Cream butter. Add mix and 2/3 of the egg. Mix until a consistent dough is made.

Grease a 9" spring form pan. Take 2/3 of the dough and cover the bottom and sides of pan. Mix the sugar, raisins and cinnamon through the apples. Fill the pan with the apple mixture and pack firmly.

On a floured board make thin long rolls from the remaining dough. Place the rolls crosswise on top of the apples. Flatten the rolls somewhat and brush with remaining egg.

Bake on center rack for 1 ¼ hours

Let cool for 1 hour.

## Cake Mix

1 ¾ Sticks butter (room temp)  
7 oz bastard sugar (or sub with 1 c sugar & 1 pkg vanilla sugar & grated lemon peel to taste)  
3 eggs  
½ pkg Cake Meel  
4 Tbsp milk

Preheat oven to 350 degrees  
Grease 9x13 cake pan. Mix butter & sugar (or sugar mix) until smooth. Add eggs 1 at a time and mix for 3 minutes. Add cake meel and milk, mix until smooth. Fill the cake pan and bake on middle rack for 1 ¼ hour or until golden brown.

## Butter Cake Mix

1 pkg Boterkoek Mix  
7 oz butter  
1 egg, beaten

Preheat oven to 325 degrees  
Cream butter and add mix and ¾ of the egg. Mix until a soft dough. Place dough in pan, and rub on rest of egg with a wet spoon. Bake for 20 min for moist cake and 30 min at 275 for drier cake



## Pancake Mix w/Egg

Pour the contents of package of pancake mix into a bowl. Add 3 c water and mix until smooth. Warm the frying pan, add a slice of butter or spoon of oil to cover the bottom. Pour a spoons worth of mix in the pan and turn the pan so the mix covers the bottom. Fry until golden brown. Serve with syrup, powdered sugar or brown sugar.

## Pancake Special Mix

Pour the contents of package of pancake mix into a bowl. Add 1 ½ c milk and mix until smooth. Add another 1 ½ c milk and 2 eggs. Stir until smooth. Warm the frying pan, add a slice of butter or spoon of oil to cover the bottom. Pour a spoons worth of mix in the pan and turn the pan so the mix covers the bottom. Fry until golden brown. Turn and brown other side. Serve with syrup, powdered sugar or brown sugar.

## Multi Grain Pancake Mix

Pour the contents of package of pancake mix into a bowl. Add 1 ½ c milk and mix until smooth. Add another 1 ½ c milk and 2 eggs. Stir until smooth. Warm the frying pan, add a slice of butter or spoon of oil to cover the bottom. Pour a spoons worth of mix in the pan and turn the pan so the mix covers the bottom. Fry until golden brown. Turn and brown other side. Serve with syrup, powdered sugar or brown sugar.