

# Enhancing Boxed Cake Mixes

Category	Standard Method	Suggested Enhancement	Effect on Cake
Ingredient Substitutions	Water	Whole Milk	Enhances moisture and taste
	Oil	Melted Butter	Adds richness and a buttery flavor
	-	Sour Cream/Yogurt	Adds moisture and depth of flavor
Flavor Enhancements	Artificial Flavoring	Vanilla Extract	Boosts vanilla flavor
	-	Citrus Zest/Juice	Adds brightness and a refreshing twist
	-	Chocolate Chips, Nuts, Dried Fruit	Enhances texture and flavor
Techniques	Standard Mix Instructions	Pour Hot Coffee over Chocolate Cake	Enriches chocolate flavor
	-	Brush Layers with Syrup or Jam	Adds moisture and flavor to layers
	-	Poke Holes and Drizzle with Flavored Mixtures	Ensures even distribution of additional flavors
Egg Additions	Standard Number of Eggs	Extra Egg Yolks	Adds richness and moisture
	-	Egg Whites Only	Creates a lighter, fluffier texture
Moisture and Flavor Boost	-	Instant Pudding Mix	Enhances moisture and flavor retention
Frosting and Fillings	Store-bought Frosting	Russian Buttercream, Cream Cheese Fruit Fluff	Adds a homemade touch and richer taste