

## **Recipes Carolyn Lawrence Shared**

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When she was asked for her recipes, she usually always gladly gave them out, but people would say "mine doesn't taste like yours" and she'd say "You didn't put enough LOVE in it". She believed you had to LOVE your job in order to excel in it and she truly did do that. She felt God's purpose for her life was to give and she truly did that too.

*[CaraSue Lawrence Hall]*

## **White Cake**

*Cora Smith made this for Carolyn shortly before her death.*

1 box Betty Crocker™ white (vanilla) cake mix  
add all the ingredients called for plus  
1 whole egg

Mix and bake per package instructions.

## **Strawberry Cake**

*Carolyn sent to an ICES member via Messenger.*

1 strawberry cake mix  
4 eggs  
1/3 cup vegetable oil  
3/4 cup water  
1 cup chopped strawberries

Mix and bake.

## Rich Chocolate Cake

*Published in The Fancy Frosters Cake Club, Kansas City, MO, for the 2008 Spring Day of Sharing Recipe Book. From Recipe from Bundt® Classics, 2003*

1 (18 1/4-ounce)\* box Betty Crocker™ dark chocolate cake mix

1 (3/4-ounce) package instant chocolate pudding mix

1 cup sour cream

1/2 cup warm water

1/3 cup vegetable oil

4 eggs

1-1/2 cup mini semisweet chocolate chips

Preheat oven to 350° F. Line cupcake pans with baking cups.

In a large mixing bowl, combine all ingredients except chocolate chips. Mix 2 minutes on medium speed. Increase speed to medium-high; mix 3 minutes. Stir in chocolate chips.

Spoon into cupcake pans. Bake at 350° F for around 20 minutes or until toothpick inserted comes out clean and cool.

NOTE: If you want to use this recipe in a Bundt® cake pan, then heat oven to 325° F. Grease and flour a 10 to 12 cup Bundt® pan and fill 3/4 full. I've made it this way several times and it's so good, it doesn't even need frosting. Just sprinkle a little powdered sugar on top!

\*It is recommended that you add an additional 3 ounces of cake mix to the recipe since box cake mixes no longer come in 18 1/4 ounce packages.