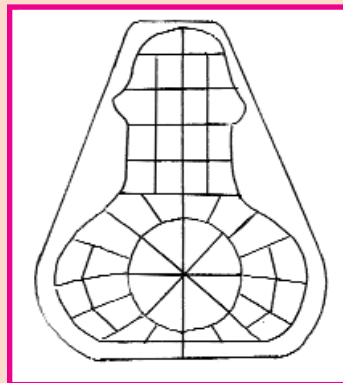
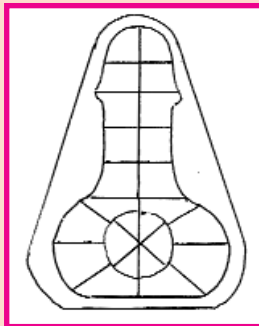
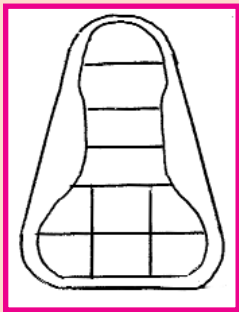


Bachelorette Party Cakes

The chart below shows three 'Pecker' cakes, size of the pan, and the number of slices each cake will make. Below are drawings showing how each can be cut.

Colossal Pecker Cake Pan PD8409-00	O-20.25" x 14.75" x 2.75" I-18.50" x 13.75" x 2.75"	12 cups (3 mix boxes)	-	48 slices
Jumbo Pecker Cake Pan PD8407-00	O-14.50" x 10.75" x 2.00" I-15.00" x 10.25" x 2.00"	4 cups (1 mix boxes)	350 degrees 60 min	24 slices
Pecker Cake Pan PD8401-02	O-11.25" x 7.25" x 1.50" I-10.25" x 6.25" x 1.50"	1 1/2 cups (1 mix box - 2 cakes)	350 degrees 35-38 min.	10 slices



Shown above are the Pecker cake, left, (10 slices), the Jumbo Pecker cake, middle, (24 slices), and the Colossal Pecker cake, 48 slices!

Compliments of www.buybachelorettepartysupplies.com

How To Make



Bachelorette Party Cakes

Bachelorette Party Cakes

Who has time for scratch baking? Exactly! Which is why all of our cake recipes start with a box mix! By simply adding a few more ingredients to that boxed mix you can turn ordinary into sin-sational. We have included all of our 'Bachelorette Party Homemade Box Cake Recipes' in a booklet that you can download a copy for free.

The exception to store bought baking is icing. The canned icing stuff is a dead give-away. Icing takes very little time or expertise but 'From Scratch' icing will make all the difference in the taste and look of your cake. All of the recipes we have included for icing are from scratch but take a minimal amount of time.

How To Make 'The Bachelorette Home-Made Box Cake:

1. Follow the cake baking instructions on the box. The only difference will be what you are going to add to the cake to the mix. The additions can be pudding, sour cream, applesauce, extracts, nuts, chips, etc.
2. If you are adding something dry (pudding, dry spices), blend it with the dry cake mix before you add any liquid ingredients.
3. If you are including anything liquid (sour cream, applesauce, bananas) add the ingredients called for on the mix first. After adding the oil, water and eggs to the cake mix stir until it is no longer powdery. Then add your additional ingredient(s) and mix thoroughly.
4. To add anything with pieces such as chips, nuts, or raisins, mix in as the last step before you pour the batter into the pan. (To keep from settling on the bottom toss chips, etc. in flour before adding them to the batter). Bake the cake in accordance with the instructions on the cake box. Once baked, remove from the oven and let it cool.

Cake Prep Tips:

- * Assemble all ingredients.
- * Before mixing the batter, prepare the cake pan(s).
- * Generously grease the inside of pans, bottom and sides.
- * Sprinkle with flour (or some of the dry cake mix) Shake pan to evenly coat. Tap out any excess flour.
- * Preheat the oven making sure the rack is in the center.

Cake Mixing Tips:

- * Have all ingredients at room temperature for best results.
- * Either a portable or standard electric mixer works well for mixing the cake batter.
- * Scrape sides and bottom of bowl frequently with a rubber spatula during mixing.
- * If you need more cake mix: add 1/2 cup flour, 1/2 cup sugar, 1 egg, 1 tsp. baking powder.
- * Add nuts, chips, raisins or fruits to the batter last.
- * Pour the cake batter in the pan and spread evenly.
- * Take a knife and run from the center of the pan to the outer edge to release all the air bubbles.
- * Finally, lift the pan up several inches and let it drop down onto the counter to even out the batter.

Into The Oven:

- * Bake on center rack. Don't allow cake pans to touch the oven wall or each other.
- * Halfway through baking time rotate the cake pan 180 degrees.
- * About 8 minutes prior to recipe directions for doneness, gently open the door and check the cake. Use a toothpick to test the cake's center.
- * If the toothpick comes out with just a few crumbs, the cake is done.
- * If the toothpick is wet, continue to bake, continue checking at 2 minute intervals.

Cake Cooling:

- * Let the cakes cool in the pan until the sides start to pull away.
- * Invert cake on a plate and let sit. Then lift the pan and cake should drop out.
- * Let the cake cool off for at least four hours, or preferably overnight before frosting.

Cake Frosting:

- * Use a 1-inch wide, dry paint brush to brush-off any loose crumbs.
- * Take a spoon of icing and put it on a serving plate to keep the cake from sliding around.
- * Place several strips of waxed paper under the the edges of the cake so the plate stays clean.
- * Apply a thin layer of frosting called a "crumb coat" to the cake then refrigerate until it is set before applying the final, heavier layer of frosting.
- * Start by spreading the side with a thicker layer of frosting, working from the bottom toward the top and turning the cake as needed.
- * To frost the top, spoon a mound of frosting in the center and spread it outward to the edges.
- * To make swirls in the frosting, use the flat, metal spatula or the back of a teaspoon.
- * Clean the edges of the cake plate with a damp cloth. Wipe off any frosting smudges or cake crumbs.



Cake Slicing:

- * Believe it or not dental floss makes a really good cake cutting tool.
- * Pull out a piece of dental floss about 4-6 inches longer than the cake. Wrap the ends of the floss around both index fingers.
- * Evenly hold the tightened floss over the cake and push down into the cake to make a straight, even cut all the way to the bottom of the cake.
- * Let the floss loose on one hand and pull it through with the other hand.
- * As soon as you've made slices the length of the cake then use the same process for the slices going the width of the cake.
- * Change floss when it becomes coated with cake or icing.

Bachelorette Party Cake Recipes

Lil 'Squirt' Pecker Cupcakes

Recipe Serves 30

Use with Pans PD8400-02 * PD8414-02 * HTP2245

Cupcake Ingredients:

- * 1 Box (18.25 oz size) Cake Mix, any flavor
- * 3 Eggs
- * 1 1/4 Cup Water
- * 1/3 Cup Vegetable Oil

Cake Directions:

1. Preheat oven to 350 degrees F. Grease and flour Pecker Cupcake Pan(s).
2. In a large bowl, pour in cake mix . Mix in the eggs, water water, and oil. Blend well. Pour batter in the individual cups. An easy way to fill baking cups is to use an ice cream scoop. Use one that measures out 2 tablespoons batter when filling cups.
3. Bake in the preheated oven for 25 minutes, or until a toothpick inserted into the cake comes out clean. Let sit for 10 minutes in the pan, then turn out onto serving plate.
4. If you have only one pan and you want to make more than 6 cupcakes, just cover and refrigerate the rest of the batter while baking the first batch. Cool the pan about 15 minutes, then bake the rest of the batter, adding 1 to 2 minutes to the bake time.

Cupcake Filling Directions:

- 1 1/4 Cups Cold Whole Milk
- 1 (3.4-ounce) Box Vanilla Instant Pudding and Pie Filling Mix
- 1 Tablespoon Pure Vanilla Extract

Combine milk, instant pudding mix, and vanilla extract in a large bowl. Beat mixture with a hand mixer for 2 minutes, or until it thickens. Place mixture in refrigerator for 15 minutes. Spoon filling into a pastry bag fitted with a medium-size plain tip or squeeze bottle. Fill cupcakes with vanilla pudding filling by inserting tip into the cupcake and squeezing a couple of tablespoons of filling into each cupcake. Squeeze some both in the front and in the back each cupcake.

Icing Directions:

Yield: 2 1/2 cups

- * 1/2 cup butter, softened
- * 4 cups confectioners' sugar
- * 3 tablespoons milk
- * 1 teaspoon vanilla extract
- * Food coloring

In a large bowl, beat butter, confectioners' sugar, milk and vanilla (frosting will be thick). Add food coloring if desired. Decorate with Candy Eyes.

'Big Squirt' Pecker Cake

Recipe Serves 24

Use with Pans PD8407-00 * HTP2247

Cream Center Ingredients:

- * 2 PKG. (8 oz. each) Cream Cheese, softened
- * 1/4 Cup Granulated Sugar
- * 1 Egg
- * 1 Tsp. Vanilla,
- * 1 (3.4 ounce) Package Instant Vanilla Pudding Mix

Beat 2 pkg. cream cheese, the granulated sugar, egg and 1 tsp. of the vanilla and pudding mix in medium bowl with electric mixer on medium speed until well blended; set aside.

Cake Ingredients:

- * 1 Box (18.25 oz size) Cake Mix, any flavor with pudding in mix
- * 1 Cup Sour Cream
- * 3/4 Cup Water
- * 1/2 Cup Vegetable Oil
- * 3 Eggs
- * 1 Teaspoon Vanilla

*** If you need more cake mix: add 1/2 cup flour, 1/2 cup sugar, 1 egg, 1 tsp. baking powder.

Cake Directions:

1. Preheat oven to 350 degrees F. Grease and flour PD8407-00 or HTP2247 Pecker Pan.
2. Blend the cake mix, sourcrea, water, eggs and oil in a large mixing bowl. Beat at medium speed for 4 minutes.
3. Pour half of the batter into prepared pan. Spoon cream cheese mixture in the cake batter down the center of the pan, cover with remaining cake batter.
4. Bake in the preheated oven for 60-70 minutes, inserting a toothpick will not be an indicator of doneness with this cake as the center will be cream. Let sit for 10 minutes in the pan, then turn out onto serving plate.

Icing Directions:

Yield: 2 1/2 cups

- * 1/2 cup butter, softened
- * 4 cups confectioners' sugar
- * 3 tablespoons milk
- * 1 teaspoon vanilla extract
- * Food coloring

In a large bowl, beat butter, confectioners' sugar, milk and vanilla (frosting will be thick). Add food coloring if desired. For really thick icing double recipe. Decorate with Wiggle Eyes.

'Stiff Dick' Oreo Ice Cream Pecker Cake

Recipe Serves 10

Use with Pan PD8401-02

Cake Ingredients:

- * 1 Package of Oreos
- * 1 Pint French Vanilla Ice Cream
- * 1 12 oz. jar of Hot Fudge Topping

Cake Directions:

1. Reserve approximately 12 Oreos and crush the rest in a plastic bag - break them down into small crumbs and pieces.
2. Sprinkle a light layer of Oreos in the bottom of the PD8401-02 Pecker Cake Pan.
3. Add an ice cream layer on top of the crushed Oreos.
4. Remove lid and warm hot fudge topping until you are able to spread topping.
5. Create a hot fudge layer.
6. Create an Oreo layer.
7. Create an ice cream layer.
8. Freeze for 3-4 hours until firm.
9. Invert on serving dish, top with crushed Oreos.
10. Slice Oreos in half and garnish sides of cake.

Bachelorette Party Cake Recipes

'Greenie Weenie' Pistachio Pecker Cake

Recipe Serves 10 per cake - 2 Cakes
Use with Pans *PD8414-01 * HTP2246

Cake Ingredients:

- * 1 Package (18.25 ounce) Yellow Cake Mix (without pudding)
- * 4 Eggs
- * 1 Cup Club Soda
- * 1 Box (3.4 ounce) Instant Pistachio Pudding
- * 1/4 Cup Vegetable Oil
- * 1/2 Cup White Pistachio Nuts in the shelled and chopped

*** If you need more cake mix: add 1/2 cup flour, 1/2 cup sugar, 1 egg, 1 tsp. baking powder.

Cake Directions:

- 1: Mix in bowl the cake mix, eggs, club soda, 1 box of the pudding, oil, and 1/2 cup of the nuts.
- 2: Mix well and bake in a greased and floured PD8414-01 or HTP2246 Pecker Cake Pan[s].
- 3: Bake at 350 degrees for 35 to 45 minutes. Cool 5 minutes, remove from pan.

Pistachio Icing:

- * 1 Envelope Dream Whip
- * 1 Cup Cold Milk
- * 1 Box (3.4 ounce) Instant Pistachio Pudding
- * 1 (4 oz.) frozen Cool Whip
- * 1/2 Cup White Pistachio Nuts in the shelled and chopped

Put Dream Whip into pudding mix in bowl. Add milk. Beat until thick. Fold in Cool Whip and nuts. Spread on cooled cake. Refrigerate after frosting.

'The Boner' Bicardi Rum Cake

Recipe Serves 24
Use with Pans *PD8407-00 * HTP2247

Cake Ingredients:

- * 1 Cup Chopped Walnuts
- * 1 (18.25 ounce) Package Yellow Cake Mix
- * 1 (3.4 ounce) Package Instant Vanilla Pudding Mix
- * 1 Cup Sour Cream
- * 4 Eggs
- * 1/2 Cup Cold Milk
- * 1/2 Cup Vegetable Oil
- * 1/2 Cup Dark Rum

*** If you need more cake mix: add 1/2 cup flour, 1/2 cup sugar, 1 egg, 1 tsp. baking powder. powder.

Cake Directions:

1. Preheat oven to 350 degrees F. Grease and flour PD8407-00 or HTP2247 Pecker Pan. Sprinkle chopped nuts evenly over the bottom of the pan.
2. In a large bowl, combine cake mix and pudding mix. Mix in the eggs, 1 cup water, oil and 1 cup rum. Blend well. Pour batter over chopped nuts in the pan.
3. Bake in the preheated oven for 60-70 minutes, or until a toothpick inserted into the cake comes out clean. Let sit for 10 minutes in the pan, then turn out onto serving plate.

Glaze:

- * 1/2 Cup Butter
- * 1/4 Cup Water
- * 1 Cup White Sugar
- * 1/2 Cup Dark Rum

To make the glaze: in a saucepan, combine butter, 1/2 cup water and 2 cup sugar. Bring to a boil over medium heat and continue to boil for 5 minutes, stirring constantly. Remove from heat and stir in 1 cup rum. Brush glaze over top and sides. Allow cake to absorb glaze and repeat until all glaze is used. For extra glaze double recipe.

'Hot Lover' Red Velvet Cake

Recipe Serves 24
Use with Pans *PD8407-00 * HTP2247

Cake Ingredients:

- * 1 (18.25 ounce) Package German Chocolate Cake Mix
- * 1 (3.4 ounce) Package Instant Vanilla Pudding Mix
- * 3 Large Eggs
- * 1 Cup Sour Cream
- * 1/2 Cup Vegetable Oil
- * 1/2 Cup Water
- * 1 Bottle (1 ounce) Red Food Coloring
- * 1 Cup Miniature Semisweet Chocolate Chips

*** If you need more cake mix: add 1/2 cup flour, 1/2 cup sugar, 1 egg, 1 tsp. baking powder.

Cake Directions:

1. Preheat oven to 350 degrees F. Grease and flour PD8407-00 or HTP2247 Pecker Pan.
2. Place the cake mix, pudding mix, sour cream, water, oil, food coloring, and eggs in a large mixing bowl. Blend with an electric mixer on low speed for 30 seconds. Stop the machine and scrape down the sides of the bowl with a rubber spatula. Increase the mixer speed to medium and beat 2 minutes more, scraping down the sides again if needed. The batter should look thick and well combined. Fold in the chocolate chips.
3. Bake in the preheated oven for 60-70 minutes, or until a toothpick inserted into the cake comes out clean. Let sit for 10 minutes in the pan, then turn out onto serving plate.

Cream Cheese Icing:

- * 4 Ounces Butter, softened
- * 8 Ounces Cream Cheese, softened
- * 1 Tablespoon Vanilla Extract
- * 1 Box (1 pound) Confectioners' Sugar

Beat the butter and cream cheese until smooth and light. Add vanilla and confectioners' sugar; beat until smooth. Spread frosting over cake. For really thick icing double recipe.

'The Quickie' Fluffy Strawberry Cream Dessert

Recipe Serves 10
Use with Pan SE2410-30

Dessert Ingredients:

- * 1 Angel Food Cake - small square size from grocery store
- * 1 (10 oz.) Box Frozen Sweetened Sliced Strawberries, thawed
- * 1 (3 oz.) Box Strawberry Jello
- * 2 (8 oz.) Cartons Cool Whip
- * Fresh Strawberries

Bachelorette Party Cake Recipes

Dessert Directions:

1. Cut cake into 1-inch cubes.
2. Drain thawed strawberries, reserving juice. Combine gelatin and boiling water in small bowl. Stir until gelatin is dissolved. Add enough water to strawberry juice to measure 1 cup; stir into gelatin. Refrigerate until gelatin is slightly thickened. Beat gelatin until foamy.
3. Fold together 1 container whipped topping, gelatin and strawberries.
4. Alternate layers of cake cubes and strawberry mixture into 10-inch tube pan. Press lightly. Cover and refrigerate 4 hours. Unmold cake onto serving plate. Frost sides with remaining whipped topping. Refrigerate until ready to serve. Garnish with fresh strawberries. Serve with Cool Whip topping.

'I Swallow' Coconut Cream Cake

Recipe Serves 24
Use with Pan OL-01-900

Cream Center Ingredients:

- * 2 PKG. (8 oz. each) Cream Cheese, softened
- * 1/4 Cup Granulated Sugar
- * 1 Egg
- * 1 Tsp. Vanilla,
- * 1 (3.4 ounce) Package Instant Vanilla Pudding Mix

Beat 2 pkg. cream cheese, the granulated sugar, egg and 1 tsp. of the vanilla and pudding mix in medium bowl with electric mixer on medium speed until well blended; set aside.

Cake Ingredients:

- * 1 (18.25 ounce) Package Yellow Cake Mix
- * 1 (3.4 ounce) Package Instant Vanilla Pudding Mix
- * 1 1/3 cups water
- * 4 Eggs
- * 1/4 Cup Vegetable Oil
- * 1 Can (16 oz.) Crushed Pineapple, drained
- * 1 Cup Chopped Walnuts

*** If you need more cake mix: add 1/2 cup flour, 1/2 cup sugar, 1 egg, 1 tsp. baking powder.

Cake Directions:

1. Preheat oven to 350 degrees F. Grease and flour OL-01-900 Big Boy Pecker Pan.
2. Blend the cake mix, pudding mix, water, eggs and oil in a large mixing bowl. Beat at medium speed for 4 minutes. Stir in pineapple and the chopped walnuts.
3. Pour half of the batter into prepared pan. Spoon cream cheese mixture in the cake batter down the center of the pan, cover with remaining cake batter.
4. Bake in the preheated oven for 60-70 minutes, inserting a toothpick will not be an indicator of doneness with this cake as the center will be cream. Let sit for 10 minutes in the pan, then turn out onto serving plate.

Coconut Buttercream Frosting:

- * 1/2 Cup Butter
- * 1/2 Cup Shortening
- * 1/8 Teaspoon Salt
- * 1 Teaspoon Coconut Extract
- * 5 Cups Powdered Sugar
- * 1/4 Cup Milk
- * 1 Cup Flaked Coconut

In a large bowl, cream butter and shortening until light and fluffy. Add salt, coconut extract, powdered sugar, and milk. Beat well. Sprinkle top with flaked coconut.

'Hot Lover' Red Velvet Cake

Recipe Serves 24
Use with Pans *PD8407-00 * HTP2247

Cake Ingredients:

- * 1 (18.25 ounce) Package German Chocolate Cake Mix
- * 1 (3.4 ounce) Package Instant Vanilla Pudding Mix
- * 3 Large Eggs
- * 1 Cup Sour Cream
- * 1/2 Cup Vegetable Oil
- * 1/2 Cup Water
- * 1 Bottle (1 ounce) Red Food Coloring
- * 1 Cup Miniature Semisweet Chocolate Chips

*** If you need more cake mix: add 1/2 cup flour, 1/2 cup sugar, 1 egg, 1 tsp. baking powder.

Cake Directions:

1. Preheat oven to 350 degrees F. Grease and flour PD8407-00 or HTP2247 Pecker Pan.
2. Place the cake mix, pudding mix, sour cream, water, oil, food coloring, and eggs in a large mixing bowl. Blend with an electric mixer on low speed for 30 seconds. Stop the machine and scrape down the sides of the bowl with a rubber spatula. Increase the mixer speed to medium and beat 2 minutes more, scraping down the sides again if needed. The batter should look thick and well combined. Fold in the chocolate chips.
3. Bake in the preheated oven for 60-70 minutes, or until a toothpick inserted into the cake comes out clean. Let sit for 10 minutes in the pan, then turn out onto serving plate.

Cream Cheese Icing:

- * 4 Ounces Butter, softened
- * 8 Ounces Cream Cheese, softened
- * 1 Tablespoon Vanilla Extract
- * 1 Box (1 pound) Confectioners' Sugar

Beat the butter and cream cheese until smooth and light. Add vanilla and confectioners' sugar; beat until smooth. Spread frosting over cake. For really thick icing double recipe.

'The Virgin' White Chocolate Cherry Cake

Recipe Serves 24
Use with Pans * PD8407-00 * HTP2247

Cake Ingredients:

- * 1 (18.25 ounce) Package White Cake Mix
- * 1 (3.4 ounce) Package Instant Vanilla Pudding Mix
- * 5 Large Eggs
- * 2 Cup Sour Cream
- * 1 Cup Melted Butter
- * 1 Teaspoon Vanilla
- * 2 Cups White Chocolate Chips
- * 1 Can Cherry Pie Filling

*** If you need more cake mix: add 1/2 cup flour, 1/2 cup sugar, 1 egg, 1 tsp. baking powder.

Cake Directions:

1. Preheat oven to 350 degrees F. Grease and flour PD8407-00 or HTP2247 Pecker Pan.
2. In a large bowl, beat first 6 ingredients until well blended. Mixture will be thick. Stir in white chocolate chips.

Bachelorette Party Cake Recipes

3. Spoon half of cake batter into prepared pecker pan. Drop cherry pie filling by teaspoons in the center of the batter, from the tip to the end keeping the filling away from the edges of the pan. Cover filling with the rest of batter and spread evenly to cover.

4. Bake in the preheated oven for 55-60 minutes, or until a toothpick inserted into the cake comes out clean. Let sit for 10 minutes in the pan, then turn out onto serving plate.

Buttercream Icing

- * 1 Package Powdered Sugar (16 ounces)
- * 1/2 Cup Butter, softened (1 stick)
- * 3 Tablespoons Milk
- * 2 Teaspoons Vanilla

Beat sugar, butter, milk and vanilla with electric mixer at low speed until well blended and smooth. If frosting becomes too thick, beat in additional milk by teaspoons until the frosting is of spreading consistency. Makes about 2 1/2 cups frosting - for really thick icing double recipe.

White Chocolate Curls

4 to 8 ounce block of best quality white chocolate

Warm your block of white chocolate by placing it on a piece of waxed paper, then microwave on MEDIUM (50 percent) power for 10 second intervals, until the chocolate starts to soften slightly. The chocolate should soften slightly, not melted. Line a baking sheet with waxed paper. Grip the chocolate chunk with a folded paper towel so that your hand does not melt the chocolate. Using a sharp vegetable peeler, scrape one of the edges of the chocolate chunk in a downward motion, forming loose shavings. As you form the curls, let them fall onto the waxed paper. Continue making curls until you have enough to garnish the top of the cake.

'Beer' Pecker Cake

Recipe Serves 24

Use with Pans *PD8407-00 * HTP2247

Cake Ingredients:

- * 1 Box (18.25 oz size) Yellow Cake Mix
- * 1 (3.5 ounce) Package Instant Vanilla Pudding Mix
- * 1 Cup Beer
- * 1/4 Cup Vegetable Oil
- * 4 Eggs

*** If you need more cake mix: add 1/2 cup flour, 1/2 cup sugar, 1 egg, 1 tsp. baking powder.

Cake Directions:

1. Preheat oven to 350 degrees F. Grease and flour PD8407-00 or HTP2247 Pecker Pan.
2. Blend the cake mix, pudding mix, beer, eggs and oil in a large mixing bowl. Beat at medium speed for 4 minutes.
3. Pour batter into prepared pan. 4. Bake in the preheated oven for 60-70 minutes, or until a toothpick inserted into the cake comes out clean. Let sit for 10 minutes in the pan, then turn out onto serving plate.

Beer Icing

Makes 1-2/3 cups.

- * 3 Tablespoons Butter
- * 3 Cups Sifted Confectioners' Sugar
- * 3 to 4 Tablespoons Beer

Cream butter. Add confectioners' sugar alternately with beer, until frosting is fluffy and of spreading consistency. Makes 1-2/3 cups.

'Fuzzy Navel' Pecker Cake

Recipe Serves 24

Use with Pans PD8407-00 * HTP2247

Center Ingredients:

- * 1/2 Cup Brown Sugar (firmly packed)
- * 2 (29-ounce) Cans Peach Halves (7 to 8 halves per can), thoroughly drained and patted dry
- * 16 Maraschino Cherries, drained, patted dry, and cut in half

Cake Ingredients:

- * 1 Box (18.25 oz size) Yellow Cake Mix
- * 1 (3.5 ounce) Package Instant Vanilla Pudding Mix
- * 3/4 Cup Fresh Orange Juice (2 to 3 large oranges - zest before juicing)
- * 1/2 Cup Oil
- * 1/4 Cup Peach Schnapps
- * 1 Tablespoon Grated Orange Peel Zest * 4 Large Eggs

*** If you need more cake mix: add 1/2 cup flour, 1/2 cup sugar, 1 egg, 1 tsp. baking powder.

Cake Sauce:

- * 2 Tablespoons Melted Butter
- * 2 Tablespoons Peach Schnapps
- * 1/8 Teaspoon Cinnamon

Cake Glaze:

- * 1 Cup Confectioners' Powdered Sugar
- * 1 Tablespoon Heavy Cream or Milk
- * 1 to 2 Tablespoons Peach Schnapps

Cake Directions:

1. Preheat oven to 350 degrees F. Grease and flour PD8407-00 or HTP2247 Pecker Pan.
2. Sprinkle the bottom and sides of the pan with the brown sugar. Arrange the peach halves, cut-side up, in the center and sides of the pan. Place cherry halves, cut-side up, in between the peaches in the smaller grooves.
2. Combine cake mix, pudding mix, orange juice, oil, peach schnapps, grated orange peel, and eggs in a large bowl on low speed until moistened, then on high speed for 2 minutes. Carefully spoon the batter over the fruit so as not to dislodge the positioning. Tap gently on the counter to force batter in between the peaches and cherries.
3. Bake in the preheated oven for 60-70 minutes, or until a toothpick inserted into the cake comes out clean.
4. While the cake is baking, whisk together butter, peach schnapps, and cinnamon in a small bowl until smooth.
5. Cool 5 minutes on a rack. Using a wooden skewer, poke holes into the top of the warm cake (while still in the pan). Using a pastry brush, brush the sauce over the top of the cake. Let rest an additional 10 minutes, then invert the cake onto a serving platter. Let cool completely before adding glaze.
6. In a separate small bowl, whisk cream and peach schnapps into powdered sugar, adding more schnapps until the glaze just barely drips from the whisk. Scrape into a small zip-top bag, squeeze out the air, and seal. Snip off a tiny bit of one of the bottom corners of the bag and use as a pastry bag to drizzle the glaze over the top of the cake.
3. Spoon half of cake batter into prepared pecker pan. Drop cherry pie filling by teaspoons in the center of the batter, from the tip to the end keeping the filling away from the edges of the pan. Cover filling with the rest of batter and spread evenly to cover.
3. Bake in the preheated oven for 55-60 minutes, or until a toothpick inserted into the cake comes out clean. Let sit for 10 minutes in the pan, then turn out onto serving plate.