



### **“THE DEVIL MADE ME DO IT” CAKE**

- 1 (16.5 oz.) package Devil’s Food Cake Mix
- 3 eggs
- 1/3 cup canola oil
- 1 cup water
- 1 (14 oz.) can whole berry cranberry sauce
- 2 teaspoons red pepper jelly
- 1/4 cup cranberry or pomegranate juice
- 2 Tablespoons Grand Marnier liquor
- 1 (8 ounce) package cream cheese
- 1 cup prepared tapioca pudding
- 1 (8 ounces) container extra creamy whipped topping with real cream
- 1/3 cup mini semi-sweet chocolate chips
- 1/3 cup coarse chopped pecans

Preheat oven to 350F degrees. Grease 13x9 inch baking pan.

In a mixing bowl, combine cake mix, eggs, oil, and water on low speed until moistened about 30 seconds. Beat at medium speed for 2 minutes or until smooth. Evenly spoon into prepared baking pan. Bake in 350F degree oven for 27 minutes or tests done. Set aside to cool.

Meanwhile, place whole berry cranberry sauce, pepper jelly, and juice in medium nonstick saucepan. Cook, stirring over medium heat until smooth and starting to boil. Remove from heat. Stir in liquor flavoring or orange juice. Set aside.

When cake is cooled; poke holes over the top with a fork. Spoon a layer of cranberry sauce over the cake. Place in the refrigerator to hasten chilling for about 15 minutes.

In a mixing bowl, mix cream cheese until softened; add pudding; mix to combine. Spread pudding over the cake; top with a layer of sweetened whipped cream. Sprinkle the top with mini chocolate chips and chopped pecans. Chill in the refrigerator until firm or overnight. Cut in large square pieces. Yield: one 13x9-inch dessert cake  
Refrigerate any leftover dessert.