

MIX, BAKE, REPEAT

Why Cake Mix + Pudding Mix Just Works

In a world where “from scratch” often gets all the attention, there’s something quietly powerful about a recipe built on cake mix and instant pudding mix. Not because it’s a shortcut — but because it’s a smart, reliable foundation that delivers consistent, bakery-worthy results with far less guesswork.

One of the biggest advantages of cake mix is consistency. The dry ingredients are already balanced — flour, sugar, leavening, and flavor — so you’re starting from a base that’s been tested again and again. Instant pudding mix is the quiet hero here, adding moisture and richness that keeps cakes soft and tender not just out of the oven, but for days after.

It also makes baking more approachable. Not every recipe needs to be a project — this combination comes together in minutes with fewer ingredients, fewer steps, and less room for error. It’s baking that fits real life.

And once you understand the base, the variations are endless.

Swap cake mix flavors, pair them with complementary pudding mixes, or add citrus, chocolate, spices, or extracts to make it your own.



Something Extra...

Ginger Shaved Ice + Cocktail

Ingredients

12 oz ginger beer
Splash of orange juice
Juice of ½ lemon

Instructions

Add all ingredients to a 1.5 lb loaf pan and place in the freezer. Once fully frozen, remove and transfer to a Ziploc bag. Crush the mixture until it reaches a shaved ice consistency.

Fill a highball glass with the shaved ice, pour your favorite bourbon over the top, and finish with a Luxardo cherry. Cheers!

**To enjoy as a mock-tail, use non-alcoholic ginger beer and pour sweet tea + lemonade over ginger ice. Cheers!*

This Month's VIP

The standout in this crate is the 1.5 lb Nordic Ware Loaf Pan — and it’s a good one.

Slightly larger than your standard loaf pan, it gives your bakes that bakery-style height and structure that instantly feels more elevated. But this pan doesn’t stop at sweets.

It’s just as perfect for the savory side — think meatloaf, small-batch lasagna, shawarma, or weeknight dinners when you’re cooking for 3–4, not the whole neighborhood.

It’s the kind of pan you’ll find yourself reaching for again and again.

Made with Love,

Birdy & Pretzels