

Are You Kidding Me Cake Recipe: Why This 3-Ingredient Trick Is Going Viral

The "Are You Kidding Me" Cake: A 3-Ingredient Miracle



OVEN
350°F

TIME
35 min

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INGREDIENTS

For the Cake:

1 box (15.25 oz) Cake Mix: Any flavor (Yellow, Chocolate, White, Spice, or Strawberry).

1 can (21 oz) Pie Filling: Any flavor (Cherry, Blueberry, Apple, Peach, etc.).

3 Large Eggs: Beaten.

Optional: Caramel drizzle for a finishing touch.

For the "Best Frosting Ever":

1 cup Milk: Cold.

1 small box (3.4 oz) Instant Vanilla Pudding Mix.

8 oz Cream Cheese: Softened to room temperature.

12 oz Cool Whip: Thawed.

DIRECTIONS

- 1. Prep the Kitchen:** Preheat your oven to 350°F (175°C). Thoroughly grease a 9x13-inch baking pan with butter or non-stick cooking spray.
- 2. Mix the Batter:** In a large mixing bowl, combine the dry cake mix, the three beaten eggs, and the entire can of pie filling. Do not follow the instructions on the back of the cake box-only use the ingredients listed here!
- 3. Incorporate:** Stir the ingredients together until well-combined. The batter will be thick and heavy because of the fruit. Ensure there are no large pockets of dry cake mix left at the bottom of the bowl.
- 4. Bake:** Spread the batter evenly into your prepared baking dish. Bake at 350°F for 35 minutes. You'll know it's done when a toothpick inserted into the center comes out clean or with just a few moist crumbs.
- 5. Make the Best Frosting Ever:** While the cake is cooling, prepare the frosting:
- 6. Whisk together the 1 cup of milk and the instant vanilla pudding mix.** Let it sit for 2-3 minutes to firm up.
- 7. In a separate bowl, whip the softened cream cheese and Cool Whip together until smooth.**
- 8. Fold the pudding mixture into the cream cheese mixture until fluffy.** Refrigerate this while the cake finishes cooling.
- 9. Frost and Serve:** Once the cake is completely cool to the touch, spread the frosting over the top. If you're feeling extra indulgent, add a caramel drizzle or a

sprinkle of cinnamon.

SWAPS & NOTES

The Mix-Ins: While the base recipe is perfect, feel free to add a half-cup of chocolate chips or chopped nuts to the batter for added texture.

Dairy-Free Options: You can use a dairy-free whipped topping and plant-based cream cheese for the frosting, though the texture may be slightly softer.

Pie Filling Texture: If using apple pie filling, I recommend giving the fruit a quick chop with a knife or kitchen shears before adding it to the bowl so you don't have overly large chunks of fruit in one bite.

Prep the Kitchen Preheat your oven to 350°F (175°C) .

TIPS FOR SUCCESS

Don't Overmix: Stir until just combined.

Overworking the batter can lead to a tough cake.

Room Temperature Eggs: Use room temperature eggs for a better emulsification within the thick pie filling.

Cooling is Key: Because this cake is very moist, if you frost it while it's even slightly warm, the whipped frosting will melt into a glaze.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/are-you-kidding-me-cake-recipe-why-this-3-ingredient-trick-is-going-viral/>