

Review: The Invisible Chef Beer Bread and Cake Baking Mixes



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As much as many of us would love to consistently make homemade-from-scratch goodies, it's not always possible with busy schedules. Standard [mixes](#) found in stores are fine, but sometimes they include some not-so-great ingredients. After hearing about The Invisible Chef and how they use natural ingredients in their products, it definitely piqued the interest enough to try two of their mixes: Spinach Parmesan [Beer Bread](#) Mix and the Cinnamon & Ancho Chile Brownie [Cake](#) Mix.

First, let's talk about the Spinach Parmesan Beer Bread Mix. One bottle of beer, a few tablespoons of butter, and some mixing with the dry ingredients and it was all good to go in the oven. Ingredients in the dry mix are unbleached flour, parmesan cheese, sugar, spinach, [baking](#) powder, salt, and seasonings. It took only a few minutes to throw everything together and get it into the oven. As it was baking, you could smell the deliciousness wafting through the house. The finished product, which was done in about 50 minutes, had an absolutely beautiful texture, and it was a pleasant surprise to see how well it came out. The bread had a nice crisp crust on the outside yet was soft on the inside. It was actually possible to taste the spinach throughout every bite of the bread, and not only did it taste good when topped with butter, but plain as well. The mix retails for \$7.50.

Onto the Cinnamon & Ancho Chile Cake Mix. As someone who is typically not fond of the whole chile in chocolate concoction, this was absolutely delicious. Ingredients in the dry mix are unbleached flour, sugar, baking soda, dutched cocoa, natural flavor, spices, and sea salt. The extras needed to pull it all together was sour cream, an egg, and butter. Despite how chocolatey it looks in the pictures, there wasn't a massive chocolate taste, which was perfectly fine considering all the flavors blended together beautifully. Personally, if there was any more cocoa added, it would have thrown everything off balance and the cake would have been way too rich. The final product was moist and flavorful, and at the end of every bite, there was a little surprise hint of heat. It satisfied chocolate cravings and made for an excellent dessert. The mix retails for \$7.95.



The two aforementioned mixes from The Invisible Chef were definitely worth baking, and it's something that I would feel confident serving guests. To check out other mixes by The Invisible Chef, you can peruse through their site [here](#).

Disclaimer: The products reviewed in this article were generously provided by The Invisible Chef. However, the opinions are my own and are fair and accurate based on my own experiences. Results and opinions may not be the same for everyone.