

A vibrant collage of various cakes and pastries arranged around a central white circle. The items include a chocolate cake slice with a cherry, a cupcake with blue frosting and a cherry, a chocolate cake slice with white stripes, a yellow cupcake with chocolate chips, a pink frosted donut, a cinnamon roll, a yellow cake slice with white frosting, a chocolate cake slice with white stripes, a chocolate cake slice with raspberries and blueberries, and a purple and green layered cake with a lemon slice. The background consists of vertical pink and white stripes.

700
Cakes

Recipe Masters

700 Cakes

155093 -- MUSHROOM PHYLLO TARTS

3/4 c. dairy sour cream
1 (3 oz.) pkg. cream cheese, softened
1/4 c. dry bread crumbs
1 tbsp. dried dill weed
1/2 tsp. salt
1-2 tbsp. lemon juice
1 (4.5 oz.) jar Green Giant sliced mushrooms, drained
1 garlic clove, minced
1/2 c. butter or margarine
8 (18 x 14 inch) frozen phyllo pastry sheets, thawed
1 (4.5 oz.) jar Green Giant whole mushrooms, drained

Heat oven to 350 degrees. In small bowl, combine sour cream, cream cheese, bread crumbs, dill weed, salt and lemon juice; blend well. Stir in sliced mushrooms. Set aside. To make garlic butter, in small skillet over low heat, cook garlic in butter until tender, stirring constantly. Coat 16 muffin cups with garlic butter. Set aside. Brush large cookie sheet with garlic butter. Unroll phyllo sheets; cover with plastic wrap or towel. Brush one phyllo sheet lightly with garlic butter; place on buttered cookie sheet. Brush second phyllo sheet lightly with garlic butter; place on top of first buttered sheet. Repeat with remaining phyllo sheets. With sharp knife, cut through all layers of phyllo sheets to make 16 rectangles. Lightly press each rectangle into garlic buttered muffin cup. Spoon heaping tablespoonful sour cream mixture into each cup. Top each with whole mushroom, pushing stem into filling. Drizzle with remaining garlic butter. Bake at 350 degrees for 18-20 minutes or until light golden brown. 16 appetizers.

155094 -- FRIENDSHIP CAKE

1 c. greetings
1/2 c. smiles
1 lg. hug
2/3 c. love
1 tsp. sympathy
2 c. hospitality

Cream greeting and smiles thoroughly. Add hugs separately. Slowly stir in love. Sift sympathy and hospitality and fold in carefully. Bake in warm heart. Serve often.

155095 -- SPICY CRAB CAKES

2 lg. eggs
1/2 lb. fresh lump crabmeat
1 c. ricotta cheese
1 c. (4 oz.) shredded Monterey Jack
cheese with jalapenos

3 tbsp. snipped chives
3/4 c. fine seasoned dry bread crumbs
1/4 c. salad oil
1 (7 oz.) jar roasted red peppers, drained
1/3 c. mayonnaise

In medium bowl, whisk eggs until blended. Stir in crab, cheeses, chives and 1/4 cup bread crumbs. Form heaping tablespoonfuls of crab mixture into 1/4 inch thick cakes; on sheet of waxed paper, coat cakes with remaining bread crumbs. Preheat oven to 325 degrees. Line baking sheet with paper towels. In large skillet, heat oil over medium-high heat. In hot oil, fry crab cakes, a few at a time, until golden on both sides, about 3 minutes in all. As cakes cook, remove from pan, drain on prepared baking sheet and keep warm in oven. In food processor, process red peppers with mayonnaise until smooth. Serve with crab cakes. 12 servings.

155096 -- CAKE DOUGHNUTS

2 eggs, beaten
1 c. sugar
1 c. buttermilk
1/3 c. oil
1/2 tsp. salt
1 tsp. soda
1 tsp. baking powder
1 tsp. nutmeg
3 to 3 1/2 c. flour

Mix and leave in refrigerator overnight (makes easier to handle). Roll dough out and cut doughnuts with a cutter. Place in very hot oil. Turn doughnuts as soon as they surface. With hot oil, need to be watched so they won't burn.

155097 -- GRANDMA'S FRY CAKES

1 1/2 c. sugar
3 eggs
3 tbsp. melted butter
1 c. buttermilk
1 tsp. salt
1/4 tsp. nutmeg
1/4 tsp. ginger
1 tsp. soda
1 tsp. baking powder
4 c. flour, sifted
1 tsp. vanilla

Beat eggs, add sugar, melted butter, vanilla and buttermilk. Add dry ingredients, mix well. Cover. Store in refrigerator overnight. Roll dough about 1/2 inch thick, cut out. Fry in hot lard or shortening until brown. Makes 3 dozen.

155098 -- BAKED PANCAKES

1/4 c. margarine or butter
1/4 c. brown sugar
1/3 c. pancake or maple syrup
1/3 c. pancake or maple syrup

inch round cake pan or pie pan. Pancake mix for about 10 pancakes. 4-6 servings. Mix as directed on package. Spoon batter over syrup mixture. Bake at 375 degrees for about 20 minutes or until top springs back when touched. Invert onto serving plate. A favorite breakfast for when the kids have a "sleep-over." -----

155099 -- APPLE PANCAKES

2 tbsp. butter
3 tbsp. sugar
1/2 tsp. cinnamon
1/2 tsp. baking powder
1/2 c. milk
1 egg
1 tsp. salad oil
1 apple, pared and sliced
1/2 c. pancake mix

Melt butter, combine apple, sugar, and cinnamon, heat together until bubbly. Combine pancake mix, 1 tablespoon sugar, baking powder, egg, milk, and oil. Pour this mixture over the apple mixture. Bake at 400 degrees for 12 minutes. Serve with powdered sugar or syrup.

155100 -- CRESCENT CHOCOLATE CHIP CHEESE CAKE

2 pkgs. crescent rolls
2 (8 oz.) pkgs. cream cheese
1/2 to 3/4 c. sugar
1 egg yolk
1 tsp. vanilla
1 bag milk chocolate chips (reserve 1/2 c. chips)

Line a 9 x 13 inch pan with 1 package of crescent rolls, press to seal. Mix cream cheese, sugar, egg yolk, and vanilla until creamy. Add the chocolate chips less the reserved chips. Spread on the filling to 1/4 inch from the edges. Top with second package of crescent rolls. Pinch the edges together. Bake at 350 degrees for 25 to 30 minutes, until golden brown. Remove, frost immediately while hot. Melt reserved chips in microwave and drizzle on iced cheese cake.

--FROSTING:--

1 c. powdered sugar
1 tsp. vanilla
1 tbsp. warm milk

Mix together. Frost baked cheese cake. Refrigerate when cool. Makes 24 to 36 squares. Cheryl Wood

155101 -- DIRT CAKE

1 lg. bag Oreo cookies
1/2 stick butter or margarine
1 (8 oz.) pkg. cream cheese
2 lg. boxes of vanilla instant pudding
2 c. milk
1 (8 oz.) container Cool Whip
8 inch flower pot
Artificial flower (if you desire)

Crush in blender, or food processor, 1 large bag of Oreo cookies, set aside. Cream together:

1/2 stick butter or margarine
1 (8 oz.) pkg. cream cheese

In large bowl, mix 2 large boxes of vanilla instant pudding (add amount of milk according to package of pudding). Add cream cheese mixture and 8 ounces of Cool Whip. Beat together until mixed. In an 8 inch flower pot, layer the cookie mixture, then the pudding mixture, then the cookie mixture, and so on. End up with the cookie mixture (this looks like dirt). Add an artificial flower in top.

155102 -- DIRT CAKE

Need a planter, put lid in bottom of planter to keep cake from dripping out. Use planter only for this dessert.

1 (12 oz.) container Cool Whip
1 lg. pkg. Oreo cookies
4 tbsp. butter
1 (8 oz.) pkg. cream cheese
1 c. powdered sugar
3 1/2 c. milk
2 pkgs. French vanilla pudding

(instant) (I found pudding at Krogers)

Crush cookies, cream and all cookies together and set aside. Cream together 4 tablespoons butter, one 8 ounce package of cream cheese and 1 cup of powdered sugar. Mix in 3 1/2 cups of milk, 2 packages of French vanilla pudding and 12 ounce Cool Whip. Lay one layer of crumbs over top of lid you placed in bottom of planter and then a layer of cream mixture and repeat and make sure your last layer is cookie crumbs. Put in refrigerator overnight. Before serving have a special artificial flower you insert in middle of cake. Looks like a flower arrangement but only its to eat.

155103 -- MINI CHEESECAKES

12 vanilla wafers
2 (8 oz.) pkgs. cream cheese, softened
1/2 c. sugar
1 tsp. vanilla
2 eggs

Line muffin tin with foil cupcake liners. Place 1 vanilla wafer in each liner. Mix cream cheese, vanilla and sugar on medium speed until well blended. Add eggs and mix well. Pour over wafers, filling each one almost full. Bake 25 minutes at 325 degrees. Remove from muffin pan when cool. Chill. Top with fruit, preserves, nuts or chocolate. These are quick and easy and can be cooled quickly in freezer.

155104 -- PEANUT BUTTER CAKE

1/3 c. shortening
1 c. brown sugar
1/2 c. peanut butter
2 eggs
1/2 c. brown sugar
1 c. milk
1 tsp. vanilla
2 c. flour
1/2 tsp. salt
2 1/2 tsp. baking powder

Prepare pans. Cream shortening. Add slowly and beat in 1 cup brown sugar and peanut butter. In another bowl, beat together 2 eggs and 1/2 cup brown sugar. Add this to the first mixture and beat well. Sift together flour, salt and powder. Add dry ingredients alternately to first mixture with 1 cup milk with vanilla. Pour mixture into pans and bake at once until firm in center. Bake at 350 degrees for 30 minutes.

155105 -- HEAVENLY CHEESE CAKE

2 c. fine crumbs
1/3 c. plus 1 tbsp. butter
1/4 c. sugar
2 (8 oz.) pkgs. cream cheese
5 eggs
1 c. sugar
1 1/2 tsp. vanilla
1/2 pt. sour cream
6 tbsp. sugar
1 1/2 tsp. vanilla

Combine "crumbs" (graham cracker or cookies), butter and 1/4 cup sugar. Pack into bottom of springform pan. Bake at 300 degrees for 10 minutes. Gently mix cream cheese and eggs. Beat after adding eggs individually. Slowly add 1 cup sugar and vanilla. Pour into pan. Bake 60 minutes. Allow to cool for 10 minutes. Then combine sour cream, 6 tablespoons sugar and 1 1/2 teaspoons vanilla. Top

with mixture. Bake at 300 degrees for 15 minutes longer. Allow to cool slowly at room temperature and then refrigerate. Remove springform pan sides. Enjoy!

155106 -- GRANDMA'S POUND CAKE

4 eggs
2 c. sugar
1 c. margarine
3 c. flour
1/2 tsp. soda
1 1/2 tsp. baking powder
1 tsp. vanilla
1 tsp. lemon extract
1 c. sour milk or buttermilk

Mix all together and bake at 325 degrees for 60 minutes or until done.

155107 -- RHUBARB TORTE

4 c. rhubarb
3/4 c. sugar
1 (3 oz.) pkg. strawberry Jello
1 yellow or white cake mix

Cut rhubarb into small pieces. Put rhubarb in bottom of pan. Evenly spread the sugar over the rhubarb. Spread Jello over the top of the sugar. Melt 1/3 cup butter, drizzle over cake mix: 1 cup water, pour over cake mix and bake for 1 hour at 350 degrees.

155108 -- CAKE

1 c. coconut
1 c. pecans
1 German chocolate cake mix
1 lg. pkg. cream cheese
1 stick oleo
1 box powdered sugar

In bottom of 8 x 12 inch pan, spray real good with Baker's Joy. Will not stick if you use this. Spread the coconut in pan, then pecans on coconut. Mix cake by directions on the package and spread over pecans. Mix cream cheese, oleo, and sugar; mix until smooth and creamy. Add this over cake mix as best you can, it will be stiff. Bake at 350 degrees until tests done. But do not overcook. This is rich and delicious.

155109 -- TWINKIE CAKE

1 (9 x 13) inch chocolate cake

5 tbsp. flour
1 c. milk
1 c. sugar
1/2 tsp. salt
1/2 c. vegetable shortening
1 tsp. vanilla

Bake cake and cool. Mix flour and milk. Cook over low heat until thick, remove from heat and cool. Place shortening, butter, salt and vanilla in mixing bowl and mix. Add cooled flour and milk mixture and beat at high speed until filling is like whipped cream. Cut cooled cake in half lengthwise and put on filling. Place top back on and frost with favorite icing.

155110 -- WACKY CAKE WITH WHIPPED CREAM ICING

3 c. flour, sifted
2 c. sugar
6 tbsp. cocoa
2 tsp. soda
1 tsp. salt
2/3 c. oil
2 tbsp. vinegar
2 tsp. vanilla
2 c. cold water

Mix well and bake at 350 degrees for 45 minutes.

--ICING:--

1 c. milk
2 tbsp. flour

Cook and let cool.

1/2 c. granulated sugar
1/2 c. Crisco
1/4 lb. butter
1 tsp. vanilla

Beat on high speed. Add flour and milk and beat until creamy.

155111 -- HUMMINGBIRD CAKE

3 c. flour
2 c. sugar
1 tsp. baking soda
1 tsp. salt
2 c. bananas, chopped
1 c. nuts, chopped
1 tsp. cinnamon

1 1/2 c. Crisco oil
3 eggs
1 (8 oz.) can crushed pineapple

(include juice)

Preheat oven to 350 degrees. Grease and flour 10 inch tube pan or bundt pan. In bowl, sift flour, sugar, soda, salt and cinnamon. Add remaining ingredients and stir until mixed. Hand mix only. Bake one hour and 10 minutes. Comes out very moist. Makes a big cake. Very good.

155112 -- MEXICAN FRUIT CAKE

--CAKE:--

2 c. sugar
2 c. flour
2 tsp. baking soda
2 eggs
1 c. pecans, chopped
1/3 c. oil
1 (15 oz.) can crushed pineapple

--ICING:--

1 (8 oz.) cream cheese
2 c. confectioners sugar
1 stick oleo
1 tsp. vanilla

CAKE: Mix all ingredients in large mixing bowl. Stir by hand until completely mixed. Pour into greased and floured 13 x 9 inch baking pan or dish. Bake 40 to 45 minutes in metal pan; 30 to 35 minutes in glass baking dish. ICING: Mix together. Ice when cake is cool. Janice Pearl Curts

155113 -- MINIATURE CHERRY CHEESECAKES

3 (8 oz.) pkgs. cream cheese
1 tsp. vanilla
2/3 c. sugar
3 eggs
Vanilla wafers

Mix first flour ingredients together. Crush vanilla wafers and place in tiny tins in a muffin pan. Put cheesecake mixture in tins. Bake at 325 degrees for 15 minutes. Top with can of cherry pie filling. Chill.

155114 -- MOUNTAIN CAKE

6 egg yolks

2 c. sugar
1/2 c. bread crumbs
1 c. ground nuts
3/4 c. farina
1/2 tsp. baking powder
6 egg whites
1 qt. whipped cream

Separate eggs and reserve whites in small bowl. Beat egg yolks, add sugar gradually and beat. Add bread crumbs, nuts, farina, and baking powder one at a time, beating after each addition. Beat egg white stiff and fold into mixture. Bake at 350 degrees for 40 minutes. When cool, crumble into several pieces. Before serving, fold cake into whipped cream. Pile into mountain form and garnish with cherries. This can also be put in a child's sand pain and sprinkled with crushed Oreo cookies. Garnish with a plastic flower and use sand shovel as serving spoon.

155115 -- CHEESE CAKE

1 (3 oz.) pkg. lemon Jello
1 c. boiling water
2 (3 oz.) pkgs. cream cheese
1 c. sugar
2 tsp. vanilla
1 (13 oz.) can evaporated milk, chilled

--GRAHAM CRACKER CRUST:--

22 sqs. graham crackers, crushed
2/3 cube butter, melted
1/4 c. sugar

Mix together all crust ingredients. Dissolve Jello mixture and let Jello set slightly. Soften cheese and combine with sugar and vanilla to add to Jello mixture. Whip 1 can chilled evaporated milk, then fold in Jello and cheese mixture. Use 3/4 crust recipe for bottom of a 9 x 13 inch pan and then put Jello-cheese and milk mixture in and sprinkle remaining crumbs on top. Place in refrigerator. Will serve 15. (I put my utensils in the refrigerator awhile so the milk will whip better.)

155116 -- BLACK MAGIC CAKE

2 c. flour
3/4 c. cocoa
2 tsp. baking soda
1 tsp. baking powder
1 c. sour milk
1 tsp. vanilla
2 c. sugar
2 eggs
1 c. black coffee

1 tsp. salt
1/2 c. vegetable oil

Mix all ingredients together thoroughly. Batter will be thin. Bake at 350 degrees for 35 to 40 minutes.

155117 -- CHEESE CAKE

1 lb. Philadelphia cream cheese
2 eggs
1 c. granulated sugar
1 pt. sour cream
4 tbsp. sugar
1 tsp. vanilla
20 graham crackers
4 tbsp. sugar
1/4 lb. butter

Prepare graham cracker crust (20 graham crackers, 4 tablespoons sugar and 1/4 pound melted butter) and press into springform pan. Cream 1 pound of cream cheese, 2 eggs and 1 cup sugar. Pour mixture into crust and bake 30 minutes at 350 degrees. Cool 20 minutes. Make top dressing using 1 pint sour cream, 4 tablespoons sugar and 1 teaspoon vanilla. Pour mixture over cooled cake and return to oven for 5 minutes at 500 degrees. After cake cools, refrigerate several hours before serving.

155118 -- EARTHQUAKE CAKE

1 c. pecans, chopped
1 c. coconut
1 German chocolate box cake mix
1 stick margarine
1 (8 oz.) pkg. cream cheese
1 box confectioners sugar

Combine the 1 cup of pecans and 1 cup of coconut and put in the bottom of a 9 x 13 inch baking pan. Mix the German chocolate cake as directed on the box. Pour over the nuts and coconut. Over low heat, melt the margarine and cream cheese. Slowly stir in the entire box of confectioners sugar. Spoon cream cheese mixture over cake mix. Do not spread, just drop over top. Bake cake at 350 degrees for 45 minutes.

155119 -- NEW YORK CHEESE CAKE

--CRUST:--

1/4 c. butter, melted
2 c. graham crackers, crushed, crumbs or chocolate cookie crumbs

--FILLING:--

2 (8 oz.) pkgs. cream cheese
1 (16 oz.) sour cream
1 c. sugar
2 tbsp. almond flavoring
3 eggs

CRUST: Mix butter and crumbs; pat into springform pan. Mix all filling ingredients well, in food processor, blender or with beaters. Pour into crust. Bake at 350 degrees for 1 hour; turn off oven and leave in oven for 1 more hour. Chill. TOPPING SUGGESTIONS: Fruit pie filling or chocolate squares, melted or 1/2 cup sour cream with 2 tablespoons sugar.

155120 -- HUMMINGBIRD CAKE

2 c. flour
1 tsp. cinnamon
1 tsp. baking soda
1 c. oil
2 c. sugar
1 tsp. salt (optional)
3 eggs
2 c. bananas, diced
1 (8 oz.) can crushed pineapple with juice

Put all ingredients in bowl. Mix until well blended by hand with a wire whisk or spoon (about 300 strokes). Pour into greased and floured 13 x 9 inch pan. Bake in 350 degree oven for 45 to 60 minutes (test with toothpick). Bake 40 minutes if using 2 (9 inch) pans.

--CREAM CHEESE FROSTING:--

1 box confectioners sugar
1 stick margarine
1 (8 oz.) pkg. cream cheese
2 tsp. vanilla

Beat together with electric mixer. If too thick, add a little milk. NOTE: Use 1/2 recipe to frost 13 x 9 inch cake. Cream cheeses and margarine should be at room temperature.

155121 -- TOLL HOUSE CUP CAKES

1/2 c. soft butter
6 tbsp. granulated sugar
6 tbsp. brown sugar
1/2 tsp. vanilla
1 egg
1 c. plus 2 tbsp. flour, sifted
1/2 tsp. baking soda
1/2 tsp. salt

--TOPPING:--

1/2 c. brown sugar
1 egg
1 tsp. salt
6 oz. pkg. (1 c.) semi-chocolate chips
1/2 c. walnuts, chopped
1/2 tsp. vanilla

Combine and beat until creamy first four ingredients then beat in egg. Sift together and stir in 1 cup plus 2 tablespoons of flour, baking soda and salt. Spoon by rounded tablespoon (one to a cup) into paper lined 2 inch cupcake cups. Bake at 375 degrees for 10 to 12 minutes. Remove from oven. Top with the following mixture. Combine in bowl:

1/2 c. brown sugar, firmly packed
1 egg
1 tsp. salt

Beat until very thick. Stir in chocolate chips, chopped nuts and vanilla. Spoon 1 tablespoon over each cupcake and return to oven (375 degrees) and bake 15 minutes more. Yield 16.

155122 -- FRESH APPLE CAKE

1 c. oil
1 1/2 c. sugar
2 eggs
2 1/2 c. flour
1 tsp. salt
1 tsp. baking soda
1 1/2 tsp. cinnamon
1 tsp. baking powder
4 c. apple, finely chopped
1/2 c. coconut
1/2 tsp. vanilla

Beat together oil, sugar, eggs and vanilla. Add apples, and set aside. Sift together flour, salt, baking soda, powder and cinnamon. Add dry ingredients to apple mixture. Mix well. Add coconut. Spread into a greased and floured 9 x 13 inch pan (or two 8 x 8 inch pans). Bake at 350 degrees for 35 to 40 minutes. Cool in pan. For individual cakes. Divide mixture by filling 18 to 24 cupcake/muffin tins 3/4 full. Use paper liners. Bake at 350 degrees for 30 minutes. Mary Miranda

155123 -- GOOD STUFF, MAYNARD! CAKE

1 (20 oz.) can crushed pineapple
8 oz. frozen whipped cream
1 sm. pkg. instant vanilla pudding
1 (16 oz.) frozen pound cake

Mix the first three ingredients. Let stand for five minutes. Cut thawed cake lengthwise into fourths. Put bottom layer first then add pineapple mixture. Continue layering, completing with the mixture. Keep refrigerated until served. Garnish with fresh strawberries for extra appeal.

155124 -- FORGET THE CALORIES AND FAT GRAMS CHEESE-CAKE

3 lbs. or 6 pkgs. Philadelphia cream cheese
2 1/3 c. sugar
1 c. sour cream
9 eggs

Mix the cream cheese and sugar together. Mix for five minutes. Add the sour cream and mix for two minutes. Add the eggs and mix for five minutes. Pour into a springform pan. Bake for two hours at 300 degrees. Before baking, place cake pan on a pan that has about 3/4 inch of water. Wrap foil around the top of the springform pan. After baking cool for 30 minutes before placing in the crust. CRUST: Choose one: A) crushed vanilla wafers, mixed with crushed nuts and a little butter or; B) Chocolate wafers crushed with a little butter. Bake ten minutes and cool before placing the cake in the crust. TOPPING: Danish Dessert mixed with frozen raspberries.

155125 -- APPLE CAKE

1/4 c. butter or margarine
1 egg
1/4 tsp. soda
3/4 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. salt
1 c. sugar
1 c. flour
2 c. apples, chopped
1/2 c. nuts, chopped

Mix all together. Put into 8 x 10 or 9 inch square pan. Bake at 350 degrees until done, about 45 minutes. My husband's grandmother gave me this recipe when we were married 40 years ago. The original recipe called for butter the size of an egg. You may double this for a 9 x 13 inch pan. Needs no frosting.

155126 -- VANILLA BUTTERNUT CAKE

3 c. sugar
2 sticks margarine
1/2 c. Crisco
6 eggs
3 c. flour
1/2 tsp. salt
1 c. milk

4 tsp. butternut vanilla flavoring Nuts

Cream together sugar, margarine and Crisco until very smooth. Add eggs, one at a time, beating until smooth after each. Next add flour with 1/2 teaspoon salt alternating with 1 cup of milk, ending with flour. Fold in flavoring and nuts by hand. Pour into greased tube pan. Put in cold oven and set temperature at 325 degrees. Bake 1 hour and 45 minutes. Do not open oven door during baking. Remove from pan immediately.

155127 -- RAW RHUBARB CAKE

1/2 c. shortening
1 1/2 c. brown sugar
1 egg
2 c. flour
1 c. sour milk (2 tbsp. vinegar in 1 c. milk)
1 tsp. soda
1 tsp. cinnamon
Pinch of salt
1 tsp. vanilla
1 1/2 c. cut rhubarb

Cream sugar and shortening, add egg. Combine soda and sour milk. Alternately add milk and dry ingredients to creamed mixture. Stir in rhubarb and vanilla. Mix topping and sprinkle on cake. Bake in 9 x 13 inch pan, greased, at 350 degrees for 40 minutes or until cake pulls away from side.

--TOPPING:--

1/2 c. white or brown sugar
1 tsp. cinnamon
1/2 c. nuts

155128 -- UGLY DUCKLING CAKE

1 pkg. Duncan Hines yellow cake mix
1 pkg. Jello lemon instant pudding
1 (16 oz.) can fruit cocktail
1 c. Angel Flake coconut
4 eggs
1/4 c. Mazola oil
1/2 c. brown sugar
1/2 c. walnuts, chopped

Blend cake mix and instant lemon filling together with mixer. Add fruit cocktail, coconut and oil, then beat eggs until foamy and add to cake mixture. Pour into 13 x 9 inch greased cake pan. Sprinkle 1/2 cup light brown sugar and 1/2 cup chopped walnuts over batter. Bake at 350 degrees for 45 minutes.

-FROSTING:--

1/2 c. butter or oleo
1/2 c. granulated sugar
1/2 c. evaporated milk

Mix oleo, granulated sugar and evaporated milk. Boil for 2 minutes. Stir in 1 1/2 cups coconut. Pour on top of cake (when cooled).

155129 -- CARROT WALNUT CAKE

3 c. flour, sifted
2 c. sugar
2 tsp. baking powder
1 tsp. baking soda
1/4 tsp. salt
2 tsp. cinnamon
4 eggs
1 c. oil
2 lg. grated carrots
1/2 c. black walnuts, chopped
1/2 tsp. vanilla

In large bowl, mix the first six ingredients. Fold and stir thoroughly by hand. In smaller bowl, combine the other ingredients. Stir until thoroughly mixed. Make a well in dry ingredients and combine the contents of the two bowls. Beat by hand until smooth. Pour into two (9 x 1 1/2 inch) round pans. Bake in preheated 350 degree oven for 35 minutes. ICING: Optional; but cream cheese icing is delicious.

155130 -- CHOCOLATE PUDDING BANANA CAKE

1 box chocolate fudge cake mix or any chocolate cake recipe
1/4 box of chocolate pudding
2 to 3 tsp. ripened bananas, smashed or crushed before adding to mixture

Empty box of chocolate cake into mixing bowl and follow directions on package for mixing. Add 1/4 package of pudding mix plus 3 small or 2 large crushed bananas to mixture. Beat according to directions, 2 to 3 minutes with electric beater or approximately 2 minutes - 300 strokes by hand. Can also be made with a scratch made chocolate cake, adding all ingredients. Bake at 350 degrees about 30 to 35 minutes. Check when cooked with dry top. Frost if you want.

155131 -- HELEN'S WHOLE FRUIT CAKE

1 c. sugar
1 tsp. baking powder (rounded)
1 c. flour
1 lb. whole dates
1/2 lb. candied cherries, green & red
2 c. English walnut meats

1 c. Brazil nuts (whole)
4 egg yolks, beaten
1 c. sugar
1 tbsp. brandy flavoring
1/2 c. orange juice or apricot juice
1 tsp. vanilla
4 egg whites, stiffly beaten

Sift together sugar, baking powder and flour. Add whole dates, cherries, walnut meats and Brazil nuts. Add 4 egg yolks, 1 cup sugar, brandy flavoring, orange juice or apricot juice, and vanilla. Mix all together real good. Fold in 4 stiffly beaten egg whites. Pour into tube pan, greased and floured. Bake in 250 degree oven 1 1/2 hours. Cool. Soak cheesecloth in brandy. Wrap cake in cheesecloth, then in foil. Glaze and decorate with candied cherries. Optional: 1 cup coconut, 1 cup candied fruit or 1/2 cup orange peel. Mother of LaVona & LaVelda Richmond

155132 -- APRICOT BRANDY POUND CAKE

1 c. butter, softened
2 1/2 c. sugar
6 eggs
1 tsp. vanilla
1 tsp. each orange & rum extracts
1 tsp. almond extract
1/2 tsp. lemon extract
3 c. cake flour, sifted
1/4 tsp. soda
1/2 tsp. salt
1 c. sour cream
1/2 c. apricot brandy

Cream butter, gradually add sugar and beat until light. Add eggs one at a time, beat thoroughly after each. Add flavoring, then sifted dry ingredients alternately with sour cream and brandy. Blend well. Put in greased and floured 3 quart bundt pan and bake in slow oven at 325 degrees about 1 hour and 15 minutes. Cool in pan on rack. Keeps very well, can be frozen which improves flavor.

155133 -- BUTTERCREAM ICING FOR CAKE DECORATING

1 heaping c. nonfat dry powdered milk
1/2 c. cool tap water
2 c. solid Crisco shortening
2 tbsp. meringue powder
1/2 tsp. almond (must be clear flavoring for really white frosting)
1 1/4 tsp. vanilla (must be clear flavoring for really white frosting)
2 to 2 1/2 lbs. confectioners sugar (sift if lumpy)

Beat for 5 minutes. Store airtight in the refrigerator. Keeps for months. If you want chocolate (or brown) frosting, add cocoa to taste.

155134 -- CHOCOLATE MOUSSE TORTE

--CRUST:--

12 oz. vanilla wafers
1 1/4 sticks butter

--FILLING:--

12 oz. chocolate chips
1 oz. bitter chocolate
4 tbsp. sugar
6 tbsp. milk
8 egg yolks
2 tsp. vanilla

--TOPPING:--

1 pt. cream
2 tbsp. powdered sugar
1 tbsp. vanilla

Combine crushed vanilla wafers with butter. Put in greased cheesecake pan. Bake at 350 degrees for 5 minutes. Melt chocolate, sugar and milk in double boiler. Cool. Beat egg yolks and vanilla. Add to cooled chocolate mixture. Beat egg whites and fold in mixture. Put on wafer crust. Refrigerate. Add whipped topping mixture before serving.

155135 -- LOW CHOLESTEROL CHOCOLATE CAKE

--CAKE:--

1 1/2 c. flour
1 c. sugar
3 tbsp. cocoa
1 tsp. baking soda
1/2 tsp. salt
6 tbsp. vegetable oil
1 tbsp. vinegar
1 tsp. vanilla
1 c. cold water

--ICING:--

6 tbsp. stick margarine
3 tbsp. cocoa
1 (16 oz.) box powdered sugar
3 tbsp. brewed coffee (can be instant)

CAKE: Use an 8 x 8 x 2 inch Pyrex pan, ungreased. Sift all dry ingredients. Add liquids. Mix with a fork to get all lumps out. Bake at 350 degrees for 20 to 25 minutes or until cake is done. ICING: In a small mixing bowl mix by hand with a spoon: margarine, cocoa and coffee. Add powdered sugar at

about a 1/4 of the box at a time. Mix until smooth.

155136 -- SOUR CREAM CHOCOLATE CAKE & FROSTING

--CAKE:--

2 c. flour
2 c. sugar
1 c. water
3/4 c. sour cream
1/4 c. shortening
1 1/4 tsp. salt
1 tsp. vanilla
1/2 tsp. baking powder
2 eggs
4 oz. unsweetened chocolate, melted

--FROSTING:--

1/3 c. butter
3 oz. unsweetened chocolate, melted
3 c. confectioners sugar
1/2 c. sour cream
2 tsp. vanilla

CAKE: Preheat oven to 350 degrees. Grease and flour a 13 x 9 inch oblong pan. Measure all cake ingredients into large mixing bowl. Mix 1/2 minute on low speed, scraping bowl constantly. Beat 3 minutes at high speed, scraping bowl occasionally. Pour into pan and bake 40 to 45 minutes.

FROSTING: Mix butter and chocolate thoroughly. Blend in sugar. Stir in sour cream and vanilla. Beat until smooth.

155137 -- CHOCOLATE PUDDING CAKE

1 stick oleo
1 c. flour
1 c. chopped nuts
8 oz. pkg. cream cheese
1 c. powdered sugar
1 c. or more Cool Whip from
9 oz. carton
1 sm. box chocolate instant pudding
1 sm. box vanilla instant pudding
2 c. milk

Combine oleo, flour and nuts. Press into 9 x 13 inch pan and bake at 350 degrees for 20 minutes. Cool. Fill with the following blend - cream cheese, powdered sugar and Cool Whip. Top with the pudding mixture - both pudding packages mixed with 2 cups milk. Top with rest of Cool Whip.

155138 -- MOCHA CAKE

12 oz. pkg. chocolate chips
2 tbsp. instant coffee (powdered) 2 tbsp. water
2 tbsp. sugar
7 eggs, separated
1 tsp. vanilla
Pinch of salt
8 1/2 oz. pkg. Nabisco chocolate wafers

Combine chips, coffee, sugar, water, and salt in top of double boiler on very low heat (careful not to scorch), until melted. Stir and cool. Add egg yolks and vanilla; mix well. Beat egg whites until stiff. Fold chocolate mixture into whites. Roll wafers with a rolling pin until fine or put in blender; then sift wafers. Arrange 1/3 wafer crumbs in 8 x 8 inch square pan; cover with 1/2 of chocolate mixture. Add another 1/3 of crumbs, then chill 1 hour in freezer. Add other 1/2 of chocolate mixture, then rest of crumbs. Chill in freezer 2 hours, then move to refrigerator for several hours or overnight. Serve with dollop of whipped cream on top.

155139 -- CHOCOLATE CHIP CAKE

1 yellow cake mix
2 boxes instant chocolate pudding
1 c. oil
1 c. water
1 tsp. vanilla
4 eggs
1 (12 oz.) pkg. chocolate chips Chopped nuts, if desired

Mix all of above items in large bowl. Stir with a wooden spoon. Pour into greased and floured bundt pan. Bake at 325 degrees for 50 to 60 minutes.

155140 -- TEXAS CHOCOLATE SHEET CAKE

2 c. flour
2 c. sugar
1 tsp. baking soda
1/2 tsp. salt
2 eggs, lightly beaten
1 tsp. vanilla
1/2 c. sour cream or 1/2 c. buttermilk
2 sticks butter or margarine
4 tbsp. cocoa
1 c. water

Place 2 sticks of butter, 4 tablespoons cocoa and 1 cup water over medium heat and bring to a boil. Pour over the flour and sugar mixture. Mix well. Add all other ingredients. Mix well. Pour into a greased and

floured cookie sheet pan, 15 1/2 x 10 1/2 inches. Cookie sheet must be a deep cookie sheet pan. Bake at 350 degrees for 23 minutes. Ice while cake is hot.

--CHOCOLATE FROSTING:--

1 stick butter
4 tbsp. cocoa
6 tbsp. milk
1 lb. box powdered sugar
1 c. pecans, chopped
1/2 tsp. vanilla

Five minutes before cake is finished, make frosting. Mix together butter, cocoa and milk. Cook over medium heat and bring to a boil. Remove from stove and add sugar, nuts and vanilla. Mix well. Pour over cake while hot.

155141 -- THE "BEST" CAKE

--CAKE:--

1 box yellow cake mix
1 (8 oz.) carton sour cream
1 pkg. instant vanilla pudding mix
3 eggs
1/2 c. oil
1/2 c. water
6 oz. chocolate chips
1/2 c. chopped pecans
1 bar German chocolate, grated

--ICING:--

1 stick margarine
8 oz. cream cheese
1 box powdered sugar
1/2 c. chopped pecans
1 tsp. vanilla

I. Mix well: yellow cake mix with sour cream, vanilla pudding mix, eggs, oil and water. II. Fold into mixture: chocolate chips, pecans and grated German chocolate bar. Save some grated chocolate for topping. III. Bake in greased and floured 9 x 13 inch pan for 45 minutes at 350 degrees. IV. ICING: Use mixer and cream margarine, cream cheese and powdered sugar. Then add chopped pecans and vanilla. V. Let cake completely cool before icing. Then top with remaining grated German chocolate.

155142 -- CARROT CAKE

--CAKE:--

2 c. sugar

4 eggs
2 tsp. baking powder
1 c. pecans, cut sm.
4 c. grated carrots
1 c. vegetable oil
2 c. flour
2 tsp. baking soda
2 tsp. cinnamon

--ICING:--

8 oz. cream cheese, softened
1/2 stick margarine, softened
1 box powdered sugar (1 lb.)
2 tsp. vanilla extract

CAKE: Stir all dry ingredients (except pecans and carrots) together and then add eggs and oil. Mix until just blended and then add carrots and pecans. Bake at 375 to 400 degrees for 35 to 40 minutes or until done. ICING: Mix cream cheese and margarine until smooth, add sugar and vanilla and blend. Ice when cake is cool.

155143 -- CARROT CAKE

--CAKE:--

1 1/2 c. safflower oil
2 c. sugar
4 eggs, one at a time
2 c. flour
2 tsp. cinnamon
2 tsp. baking powder
2 tsp. soda
1/2 tsp. salt
3 to 4 c. grated carrots

--ICING:--

1 (8 oz.) pkg. soft cream cheese
Up to 1 box powdered sugar (as sweet as you wish)
1/4 stick butter
1 tsp. vanilla
1 c. nuts

CAKE: Preheat oven to 350 degrees. Blend oil and sugar. Add eggs, one at a time; beat well. Mix dry ingredients and add gradually. Add carrots and beat. Bake 1 hour or longer in greased and floured tube (or bundt) pan until tester comes out clean. ICING: Melt butter, blend in cheese; add sugar, vanilla and nuts.

155144 -- CARROT CAKE

1 1/2 c. salad oil
2 c. sugar
4 eggs
2 1/2 c. flour
2 tsp. baking soda
1 tbsp. cinnamon
1 tsp. salt
3 c. peeled, grated carrots
1 can (8 oz.) crushed pineapple, drained
1 c. chopped pecans

--FROSTING:--

8 oz. cream cheese, softened
6 tbsp. butter, softened
2 tbsp. vanilla
2 tbsp. grated orange rind
1 box (16 oz.) powdered sugar

Combine oil and sugar. Add eggs, one at a time, beating well after each addition. Sift together flour, baking soda, cinnamon and salt. Add dry ingredients to oil mixture, stirring thoroughly. Add carrots and pineapple, fold in pecans. Pour into well-greased tube pan. Bake 1 1/4 hours at 325 degrees. Frost when cool. FROSTING: Beat cream cheese and butter until creamy and fluffy. Add remaining ingredients. Spread evenly onto cake.

155145 -- UPSIDE DOWN RAISIN CARROT CAKE

1 c. raisins
1 1/2 c. flour
1 can (20 oz.) pineapple slices
1/2 tsp. baking powder
1/2 c. margarine
1/2 c. brown sugar, packed
1/2 tsp. ground cinnamon
3/4 c. granulated sugar
1/2 tsp. salt
2 eggs
1/4 tsp. ground ginger
1 tsp. vanilla
1 c. shred carrots

Drain pineapple, reserve 1/2 cup syrup. Melt 1/4 cup margarine in 10 inch oven proof skillet. Blend in brown sugar, arrange pineapples over sugar mixture and top with 1/2 raisins. Beat remaining 1/4 cup margarine with granulated sugar until fluffy. Beat eggs, vanilla and carrots. Combine dry ingredients. Beat 1/3 dry ingredients into creamed mixture. Beat in 1/2 reserved syrup until blended. Repeat ending.

155146 -- HUMMINGBIRD CAKE

--CAKE:--

3 c. all-purpose flour
1 tsp. baking soda
1/2 tsp. salt
2 c. sugar
1 tsp. ground cinnamon
3 eggs, beaten
3/4 c. vegetable oil
1 1/2 tsp. vanilla
1 (8 oz.) can crushed pineapple, undrained
1 c. chopped pecans
1 3/4 c. mashed bananas
1/2 c. chopped pecans

--CREAM CHEESE FROSTING:--

1/2 c. butter or margarine, softened
1 (8 oz.) pkg. cream cheese, softened
1 (16 oz.) pkg. powdered sugar, sifted
1 tsp. vanilla extract

CAKE: Preheat oven to 350 degrees. Combine first 5 ingredients in a large bowl; add eggs and oil, stirring until dry ingredients are moistened. Do not beat. Stir in vanilla, pineapple, 1 cup pecans and bananas. Pour batter into 3 greased and floured 9 inch cake pans. Bake at 350 degrees for 23 to 28 minutes or until a wooden pick inserted in center comes out clean. Cool in pans 10 minutes; remove from pans and let cool completely on wire racks. Stir 1/2 cup pecans into cream cheese frosting if desired or reserve them to sprinkle over top of frosted cake. Spread frosting between layers and top and sides of cake. FROSTING: Cream butter and softened cream cheese. Gradually add powdered sugar; beat until light and fluffy. Stir in vanilla.

155147 -- MOIST PINEAPPLE CAKE

2 c. flour
1 1/2 c. sugar
2 tsp. baking soda
Dash of salt
2 eggs
1 tsp. vanilla
20 oz. can crushed pineapple (entire contents, NOT drained)

Combine dry ingredients. Add other ingredients and mix. Pour into a greased and floured 9 x 12 inch cake pan and bake about 45 minutes at 325 degrees. Frost with Coconut Icing.

--COCONUT ICING:--

1 c. sugar
1/2 c. evaporated milk (4 oz. out of a 5 oz. can)
3/4 stick margarine (6 tbsp.)

1/2 c. nuts
1 c. coconut

Cook icing 2 minutes after margarine melts. Pour over hot Moist Pineapple Cake.

155148 -- STRAWBERRY ANGEL FOOD CAKE

1 pkg. cream cheese
1 (14 oz.) can sweetened condensed milk
1/3 c. lemon juice
1/4 tsp. almond abstract
2 c. strawberries, sliced
1 sm. container of Cool Whip
1 angel food cake

Combine first 4 ingredients and set aside. Slice top 1/4 off of cake and set aside. Carve tunnel out of remaining cake and break into small chunks. Mix chunks of cake, strawberries and Cool Whip into cream cheese mixture. Fill tunneled cake with mixture and replace lid on cake. Extra mixture can be placed in center hole.

155149 -- QUICK TOMATO SPICE CAKE

1 pkg. (2-layer) spice cake mix
1 can (10 3/4 oz.) condensed tomato soup
1/2 c. water
2 eggs
1 c. chopped nuts (opt.)

Mix only above ingredients; following directions on package. If desired fold in cup chopped nuts or walnuts. Bake as directed. Frost with cream cheese frosting or other favorite white frosting.

155150 -- COCONUT CAKE

1 box Duncan Hines butter cake
1 (12 oz.) pkg. coconut
1 c. sugar
1 (16 oz.) carton sour cream
1 (9 oz.) carton Cool Whip

Bake cake in 2 round layer pans; allow to cool. Cut each layer in half to make 4 layers. Mix next 3 ingredients and chill. Save out 1 cup of sour cream mixture and add to a 9 ounce carton of Cool Whip. Spread coconut-sugar-sour cream mixture between cake layers. Ice cake with Cool Whip mixture. Can be baked the day before and refrigerated.

155151 -- MYSTERY CAKE

1 pkg. coconut or any other kind of cake mix
1 pkg. instant coconut pudding & pie filling
3/4 c. water
3/4 c. cooking oil
4 whole eggs

--ICING:--

1/2 stick butter or margarine
1/2 c. orange juice
Juice of 1 lemon

Mix all cake ingredients and beat well, adding the 4 eggs one at a time. Pour into a greased and floured bundt cake pan. Bake at 350 degrees for about 1 hour. When done, remove from oven and pierce top for icing. Set cake aside and prepare icing. ICING: Melt butter or margarine and add the orange and lemon juices. Mix together well while heating on stove top. Dribble icing over cake while the syrup is still hot and the cake is in bundt pan. Let it stay a few minutes. Turn it over onto a cake plate and remove bundt pan.

155152 -- COCO LOPEZ CAKE

1 box butter cake mix
1 sm. pkg. coconut
1 can Coco Lopez (coconut milk used in Pina Coladas)
1 sm. tub Cool Whip

Combine cake mix with 1/2 package of coconut and bake in 13 x 9 inch pan. Allow to cool, then poke holes with handle end of wooden spoon. Pour Coco Lopez over cooled cake. Top with Cool Whip and remaining coconut. Keep refrigerated.

155153 -- SOUR CREAM POUND CAKE

1/2 lb. butter, softened
3 c. sugar
6 egg yolks, beaten
3 c. all-purpose flour
Pinch of salt
1 (8 oz.) carton commercial sour cream
1/4 tsp. soda
6 egg whites, stiffly beaten
1 tsp. vanilla extract
1 tsp. almond extract

Cream butter and sugar; add egg yolks. Combine flour and salt and sift 3 times. Combine sour cream and soda. Add flour and sour cream alternately to times. Combine sour cream and soda. Add flour and sour cream alternately to inch greased and lightly floured tube or bundt pan. Bake at 300 degrees for 1

1/2 hours. Yield: one 10 inch cake.

155154 -- ALMOND POUND CAKE

--CAKE:--

Thinly sliced almonds

1/2 c. butter

1/2 c. Crisco

2 c. sugar

6 eggs

2 c. flour, sifted

2 tsp. almond extract

--GLAZE:--

1 c. sugar

1/4 c. water

2 tbsp. almond extract

CAKE: Preheat oven to 325 degrees. Generously grease a large tube pan. Press almonds onto sides and bottom and set aside. Using mixer cream together butter, Crisco and sugar. Add eggs, one at a time, continuing to beat. Gradually add flour and almond extract. Beat at high speed until batter is fluffy. Pour into pan. Bake for 1 hour. GLAZE: Boil sugar and water for 1 minute. Remove from heat. Add almond extract. Pour over lukewarm cake. Leave cake in pan until it has cooled completely.

155155 -- CREAM CHEESE POUND CAKE

3/4 lb. butter

1 (8 oz.) pkg. cream cheese

3 c. sugar

6 eggs

3 c. flour

1 tsp. vanilla

Cream butter, cheese and sugar. Add eggs, 1 at a time, beating thoroughly after each addition. Mix in flour a little at a time, blending well after each addition. Add vanilla. Pour batter into a greased and floured bundt pan. Bake at 250 degrees for 2 hours and 15 minutes or until toothpick inserted in center comes out clean. May be frozen.

155156 -- LEMON CREAM CHEESE FILLED CAKE

1 pkg. yellow cake mix

3/4 c. apricot nectar

1/4 c. butter or margarine, softened

3 eggs

--FILLING:--

2 (8 oz.) pkgs. cream cheese, softened
1/2 c. sugar
2 tbsp. lemon juice
1 c. flaked coconut

--GLAZE:--

2 c. sifted powdered sugar
2 tbsp. lemon juice
2 tbsp. apricot nectar

In large bowl, combine first 4 ingredients. Beat as directed on cake package. Grease and flour 12-cup bundt pan. Spoon batter into pan. In small bowl, combine all filling ingredients; beat until smooth. Spoon filling over batter in pan, being careful not to let it touch sides of pan. Bake at 350 degrees for 50 to 55 minutes or until cake tests done. Cool in pan 1/2 hour. Turn out on wire rack or serving plate to complete cooling. Combine all glaze ingredients and stir until smooth. Drizzle over cake.

155157 -- FRESH APPLE CAKE

3 c. apples, sliced
2 c. sugar
2 eggs, well beaten
1 tsp. vanilla
1 1/4 c. Wesson oil
3 c. flour
1 tsp. soda
1 tsp. cinnamon
1 tsp. salt
3/4 c. pecans (opt.)

Mix first 5 ingredients and set aside. Mix dry ingredients. Blend with apple mixture. Pour into greased pan and bake at 325 degrees for 1 hour.

155158 -- FRESH APPLE CAKE

1 c. Wesson oil
2 c. sugar
2 tsp. vanilla
2 eggs
3 med. tart apples, thinly sliced or grated
1 c. chopped nuts
1 tsp. soda
1/2 tsp. salt
3 to 3 1/4 c. flour
1 tsp. Cinnamon

Mix together Wesson oil, sugar and vanilla. Do not use mixer. Next mix in eggs, thinly sliced or grated tart apples and chopped nuts. Stir in soda, salt, flour and cinnamon. Bake in greased and floured bundt pan for 1 hour at 350 degrees. Take out after it cools and sprinkle with confectioners sugar.

155158 -- FRESH APPLE CAKE

1 c. Wesson oil
2 c. sugar
2 tsp. vanilla
2 eggs
3 med. tart apples, thinly sliced or grated
1 c. chopped nuts
1 tsp. soda
1/2 tsp. salt
3 to 3 1/4 c. flour
1 tsp. cinnamon

Mix together Wesson oil, sugar and vanilla. Do not use mixer. Next mix in eggs, thinly sliced or grated tart apples and chopped nuts. Stir in soda, salt, flour and cinnamon. Bake in greased and floured bundt pan for 1 hour at 350 degrees. Take out after it cools and sprinkle with confectioners sugar.

155159 -- HONEY - OATMEAL CAKE

1 1/4 c. boiling water
1 c. uncooked reg. oats
1/2 c. butter or margarine, softened
1 1/2 c. honey
2 eggs
1 tsp. vanilla
1 3/4 c. whole wheat flour
1 tsp. baking soda
3/4 tsp. salt
1 tsp. ground cinnamon
1/4 tsp. ground nutmeg
Commercial German chocolate cake icing Pecan halves (opt.)

Combine first 3 ingredients in a large bowl; stir well. Set aside for 20 minutes. Add honey, eggs and vanilla; stir well. Combine whole wheat flour and next 4 ingredients, gradually add to honey mixture. Pour into a greased and floured 13 x 9 x 2 inch baking pan. Bake at 350 degrees for 30 to 40 minutes or until toothpick comes out clean. Cool in pan and frost. Garnish with pecan halves if desired. 15 servings. Nutritious!

155160 -- POPPYSEED CAKE

1 yellow butter cake mix

1 instant vanilla pudding
4 eggs
1/2 c. Crisco oil
1 c. water
1/4 to 1/2 c. poppy seeds

Mix all ingredients for 10 minutes. Place in a greased and floured tube pan. Bake at 375 degrees for 45 to 50 minutes.

155161 -- ICE CREAM CONE CAKES

Any flavor cake mix
Flat-bottomed waffle ice cream cones

(30 approx.)

Frosting
Sugar decorations

Prepare any flavor layer cake mix as directed on the package. Pour a scant 1/4 cup batter into each of the waffle cones. Fill a scant half full; if cones are filled more than this, batter will run over top. Set in square or oblong pan and bake as directed for cupcakes. Cool. Frost with any favorite frosting and decorate with candies. Do not store in an airtight container as the cones will soften.

155162 -- CHOCOLATE CONECAKES WITH FROSTING

--CONECAKES:--

1 c. all-purpose flour
1 c. sugar
1/2 tsp. baking soda
1/4 tsp. salt
1/2 c. butter or margarine
1/2 c. water
3 tbsp. unsweetened cocoa powder
2 eggs
1/4 c. buttermilk
1 tsp. vanilla
10 ice cream cones (flat bottoms)

--FROSTING:--

1/3 c. cream cheese
1/2 c. powdered sugar
1/2 tsp. vanilla

1. Preheat oven to 350 degrees. In a mixing bowl, stir together flour, sugar, baking soda and salt. 2. In a saucepan, mix together butter (or margarine), water and cocoa powder. Stir all the time. When the butter is completely melted remove from heat and combine with the flour mixture in the bowl. 3. Use a big

spoon and mix until everything is well blended. 4. Add the eggs, buttermilk and vanilla, then beat again for another minute or two. 5. Pour into the ice cream cones. Fill to about an inch from the top. Put the ice cream cones into a muffin tin or a big baking pan and bake at 350 degrees for 30 minutes. FROSTING: Let the cream cheese sit out a while to soften, then mash it together with powdered sugar. Add the vanilla a little at a time. When mixed together evenly, it's done. BE SURE TO LET THE CONECAKES COOL BEFORE FROSTING THEM, OTHERWISE THE FROSTING WILL MELT.

155163 -- THE REAL MCCOY NEW YORK ITALIAN CHEESECAKE

1 lb. ricotta cheese
2 c. sour cream
16 oz. cream cheese
1 1/2 c. sugar
1/2 c. butter, melted
3 extra lg. eggs
3 tbsp. flour
3 tbsp. cornstarch
5 tbsp. vanilla
5 tbsp. lemon juice

All ingredients should be at room temperature. Combine ricotta cheese and sour cream in mixing bowl. Beating slowly, add cream cheese, sugar and butter. Increase speed to medium and add eggs, flour, cornstarch, vanilla and lemon juice. Beat on highest speed possible without splattering for 5 minutes. Pour into 10 inch springform pan. Bake in preheated 350 degree oven for 1 hour. Turn off heat and leave in closed oven for 1 more hour. Cool on rack.

155164 -- CHEESECAKE

--CRUST:--

1/3 c. powdered sugar
1 1/2 c. graham cracker crumbs
4 tbsp. butter or margarine

Melt butter and add to graham cracker crumbs and powdered sugar. Line the bottom of a spring form pan, packing firmly.

1 c. granulated sugar
3 (8 oz.) pkgs. cream cheese
1 generous tsp. vanilla flavoring
4 eggs

Pour above ingredients into spring form pan (the crust is as yet unbaked) and bake in preheated oven at 350 degrees for approximately 50 minutes. Do not turn off the oven. Remove the cheesecake and top with 1 pint commercial sour cream and return to the oven for another 5 minutes. Cool in spring form pan for a few minutes. Run a knife around the edge to loosen. Remove side of spring form pan and refrigerate.

155165 -- MOM'S CHEESECAKE WITH SOUR CREAM

1 lb. cream cheese
1/2 c. sugar
3 eggs
1 tsp. vanilla
1/8 lb. margarine
1 2/3 c. rolled graham crackers
2 tbsp. sugar
1 pt. sour cream
1/3 c. sugar
1 tsp. vanilla
1 can cherry pie filling

Cream cheese and sugar. Add eggs, one at a time. Add vanilla and mix well. Set aside. Melt margarine. Add graham crackers and sugar. Spread firmly in the bottom of a greased 8 x 10 inch Pyrex dish. Pour cream cheese mixture into crust and bake at 350 degrees for 20 minutes. Cool. Mix sour cream, sugar and vanilla. When cake is cool, spread over top and bake at 375 degrees for 10 minutes. When cool, top with cherry pie filling.

155166 -- PUMPKIN CHEESECAKE

--CRUST:--

3/4 c. graham cracker crumbs
3 tbsp. melted butter
1 tsp. cinnamon
2 tbsp. firmly packed brown sugar
3 tbsp. chopped pecans (opt.)

--FILLING:--

4 (8 oz.) cream cheese
1/4 c. sugar or firmly packed brown sugar
3 eggs
2 tbsp. flour
1 (30 oz.) can pumpkin pie mix
1/4 c. chopped pecans or walnuts

Preheat oven to 325 degrees. Grease 9 inch spring form pan or spray with nonstick spray. Combine crust ingredients and line sides and bottom of pan. Beat cream cheese in a large bowl until fluffy. Gradually add sugar. Add eggs, one at a time, beating well after each addition. Gradually add flour and pumpkin pie mix and blend well. Stir in nuts. Pour into crust-lined pan. Bake 1 hour and 45 minutes or until center feels firm when touched. Cool in pan on wire rack. Brush top with maple syrup. Cool completely. NOTE: To substitute canned pumpkin for pumpkin pie mix, use 1 (1 pound) can pumpkin, increase sugar to 1 1/2 cups, use 5 eggs instead of 3, 1/4 cup flour instead of 2 tablespoons and add 2 teaspoons pumpkin pie spice.

155167 -- CHEESECAKE WITH BLACKBERRY TOPPING

1 1/4 c. graham cracker crumbs
1/4 c. sugar
1/4 c. butter
1 tbsp. cinnamon
3 (8 oz.) pkgs. cream cheese
4 eggs
1 c. sugar
1/2 pt. sour cream
3 tbsp. sugar
1 tsp. vanilla
1 jar blackberry jam
1/2 pkg. blackberries, thawed

Preheat oven to 300 degrees. Combine crumbs, sugar, cinnamon, and butter. Press onto bottom of springform pan. Whip cream cheese. Add eggs, one at a time whipping after each addition. Gradually add sugar and whip. Pour over crust. Bake 45 minutes. Whip sour cream, sugar and vanilla. Pour on top of baked cake and bake for 10 more minutes. Remove and chill for at least 6 hours. When ready to serve, heat jam and blackberries. Pour hot over the cake slices. Serves 8.

155168 -- CHOCOLATE RASPBERRY CHEESECAKE

3 sq. Baker's semi-sweet chocolate
1/4 c. water
8 oz. Philadelphia light cream cheese
1/2 c. raspberry fruit spread (light or low calorie)
3 1/4 c. (8 oz.) Cool Whip light
topping, thawed
2 tbsp. water
Fresh raspberries

Microwave chocolate with water at high for 1 to 1 1/2 minutes or heat on range top on low, stirring constantly until almost melted; remove and stir until completely melted. (Mixture will be thick.) Beat chocolate, cream cheese and 1/4 cup fruit spread. Immediately stir in 2 1/2 cups whipped topping until smooth. Spread in 8 or 9 inch pie plate or springform pan. Freeze 3 to 4 hours. Remove from freezer; let stand 15 minutes. Briefly heat and stir remaining fruit spread and water until well blended. Garnish with fruit spread sauce, a dollop of whip cream and fresh raspberries. Store leftover cheesecake in freezer.

155169 -- CHERRY CREAM CHEESECAKE

1 graham cracker crust shell
1 lg. brick cream cheese
1 sm. container whipped cream
2 heaping tbsp. powdered sugar

1 can Comstock cherry pie filling

Blend together cream cheese, whipping cream and powdered sugar until smooth. Pour into graham cracker shell. Pour cherry filling on top. Chill and keep refrigerated.

155170 -- MINI CHEESECAKES

2 (8 oz.) pkgs. cream cheese, room temp.

3/4 c. sugar

2 eggs

1 tbsp. lemon juice

1 tsp. vanilla

24 vanilla wafers

1 (21 oz.) can pie filling - cherry,
lemon, pineapple, etc.

Beat cheese, sugar, eggs, lemon juice and vanilla until light and fluffy. Line muffin pans with paper liners and place 1 wafer in bottom of each one. Fill 1/2 to 2/3 full. *Bake at 350 degrees for 15 to 20 minutes or until set. Chill and add topping. Makes 24. *Watch carefully - DO NOT overbake, they'll puff up while baking and drop down a little while cooling.

155171 -- CHEESECAKE COOKIES

1/3 c. butter

1/3 c. brown sugar

1 c. flour

1/2 c. chopped nuts

1/4 c. sugar

1 pkg. (8 oz.) cream cheese

1 egg

2 tbsp. milk

1/2 tsp. vanilla

1 tbsp. lemon juice

Preheat oven to 350 degrees. Cream butter and brown sugar until light and fluffy. Add flour and nuts; blend until mixture resembles crumbs. Set aside 1 cup mixture. Press remainder into 8 x 8 inch pan. Bake for 12 to 15 minutes. Let cool. Beat sugar and cream cheese until smooth. Add remaining ingredients and beat well. Spread over crust. Sprinkle reserved crumbs on top, pressing down lightly with fingers. Bake for 25 minutes, cool, and cut into bars. Store in refrigerator.

155172 -- AUNT MARGARET'S ROB ROYS

1 c. shortening

1 tsp. salt

1/2 tsp. cinnamon

1/2 tsp. ground cloves

1 1/2 c. brown sugar
2 eggs
1 1/2 c. rolled oats
1 c. nuts
1 c. raisins
2 c. flour (white-wheat)
3/4 tsp. soda
1/4 c. sour milk

Cream shortening, salt, spices and sugar. Add eggs, then nuts, oats and raisins. Sift flour and soda and add to creamed mixture alternately with milk. Spoon onto cookie sheet then flatten with damp fingers. Bake at 325 degrees for 10 to 15 minutes.

155173 -- SAND TARTS

1 c. butter
1/2 c. confectioners sugar
1 tbsp. water
2 tsp. vanilla
2 1/2 c. flour
1 c. chopped pecans

Cream butter. Blend with sugar. Add water and vanilla; mix well. Add flour and pecans. Chill 3 to 4 hours. Shape in balls or fingers. Bake on ungreased cookie sheet in slow oven (300 to 325 degrees), about 25 minutes until delicately brown. Cool slightly, roll in powdered sugar. Makes 3 to 4 dozen.

155174 -- SAND TARTS

1 c. margarine
3 1/2 tbsp. powdered sugar
1 c. chopped pecans
2 c. flour
1 tsp. vanilla

Let margarine soften. Cream margarine and sugar together. Add vanilla. Add flour a little at a time to mix well. Then add pecans. Roll in palm of hands to size you want. Bake on ungreased cookie sheet at 325 degrees for 15 to 20 minutes. Roll in powdered sugar until well coated. Roll 2 or 3 times.

155175 -- MARY MYSTERIES

2 sticks butter
1 c. pecans, chopped fine
4 tbsp. sugar
3 1/2 c. sifted flour Tart jelly
Pecan halves
Sifted powdered sugar

Soften butter. Mix all ingredients except 1/2 flour. Roll out about 1/8 inch thick. Cut with a small round cutter. Place a dab of tart jelly (black currant, muscadine or wild plum) on top of each cookie and top with a pecan half. Bake on cookie sheet at 350 degrees until light brown, about 30 minutes. Remove from cookie sheet while hot. When slightly cool, dust with powdered sugar. Makes 75 to 100.

155176 -- CHERRY DREAMS

1/2 c. margarine
1 c. sugar
1 egg
1 1/2 tsp. vanilla
1 1/2 c. flour
1/2 c. cocoa
1/4 tsp. salt
1/4 tsp. soda
1/4 tsp. baking powder

Shape dough into 1-inch balls. Place 2 inches apart on ungreased baking sheet. Make a small depression on top of each ball with fingertip. Press a small well-drained maraschino cherry (or 1/2 a large cherry) on each.

6 oz. chocolate chips
1/2 c. sweetened, condensed milk
1/4 tsp. salt
1 tsp. cherry liquid

Bake at 350 degrees for 8 to 10 minutes (will be puffy). Makes about 4 dozen cookies.

155177 -- TWINKIE CAKE

1 box Twinkies
3 to 4 bananas
1 lg. can crushed pineapple
1 pkg. vanilla pudding
1 (12 oz.) container of Cool Whip

Slice Twinkies lengthwise and line bottom of 13 x 9 inch pan. Slice bananas over Twinkies, followed by pineapple with juice. Prepare pudding as directed on package and layer over bananas and pineapple. Spread Cool Whip on top. Refrigerate and enjoy!

155178 -- HUMMINGBIRD CAKE

3 c. all-purpose flour
2 c. sugar
1 tsp. salt
1 tsp. soda

1 tsp. cinnamon
3 eggs, beaten
1 1/2 c. salad oil
1 1/2 tsp. vanilla
1 (8 oz.) can crushed pineapple, undrained
2 c. pecans (or walnuts), divided
2 c. chopped bananas

Combine dry ingredients in large bowl; add eggs and salad oil, stirring until moistened. Do not beat. Stir in vanilla, pineapple, 1 cup nuts and bananas. Spoon batter into 3 well-greased pans, well floured or use wax paper to line the pans. Bake at 350 degrees for 25 to 30 minutes until cake tests done. Cool in pans 10 minutes before removing. Spread on frosting and sprinkle with nutmeats.

--CREAM CHEESE FROSTING:--

2 (8 oz.) pkgs. cream cheese, softened
1 c. margarine, softened
2 (16 oz.) pkgs. powdered sugar
2 tsp. Vanilla

Beat until light and fluffy. Makes enough for 3 layer cake. Cool cake completely before putting frosting on.

155179 -- BANANA SPLIT CAKE

--LAYER 1:--

2 c. crushed graham crackers
1 stick butter, melted
Press into 9 x 13 inch pan.

--LAYER 2:--

2 c. confectioners' sugar
2 sticks butter
2 eggs

Beat well, pour over crust.

--LAYER 3:--

3 to 4 bananas, sliced & dipped in lemon juice

--LAYER 4:--

1 (#2) can crushed pineapple, drained

--LAYER 5:--

2 (8 oz.) cartons Cool Whip

--LAYER 6:--

1 c. chopped pecans

--LAYER 7:--

1 c. sliced maraschino cherries

Chill well.

155180 -- WATERGATE CAKE

1 pkg. white cake mix
3/4 c. vegetable oil
3 eggs
1 c. 7-Up, Sprite or Club Soda
3 1/2 oz. pkg. pistachio pudding, instant
1/2 c. finely chopped nuts
1/2 c. coconut

--TOPPING:--

8 oz. Cool Whip
3 1/2 oz. pistachio pudding
1/2 c. coconut
3/4 c. chopped nuts

Mix all cake ingredients. Pour into greased pan and bake 45 minutes at 350 degrees. NOTE: Recipe calls for 13 x 9 inch pan but I prefer bundt or angel food pan. Fold all topping ingredients together until mixed. Spread on cake and sprinkle with coconut and nuts.

155181 -- UGLY DUCKLING PUDDING CAKE

1 pkg. yellow cake mix
1 pkg. lemon instant pudding (sm. size)
1 (16 oz.) can fruit cocktail, including syrup
1 c. angel flake coconut
4 eggs
1/2 c. oil
1/2 c. chopped nuts
1 c. brown sugar, firmly packed

Blend all ingredients except brown sugar and nuts. Beat 4 minutes at medium speed of electric mixer. Pour into greased and floured 9 x 13 inch pan. Mix brown sugar and nuts and sprinkle over cake. Bake at 325 degrees for 45 minutes or until tests done. (Do not underbake.) Let stand 15 minutes. Spoon on hot butter glaze. Serve warm or cold with whipped topping, if desired.

--BUTTER GLAZE:--

1/2 c. margarine
1/2 c. sugar
1/2 c. evaporated milk

Boil 2 minutes. Stir in 1 1/3 cups angel flake coconut.

155182 -- ITALIAN CREAM CAKE

1 pkg. white cake mix
1 pkg. instant vanilla pudding (3 1/2 oz.)
1 1/3 c. water
4 eggs
1/2 c. oil

Beat on low speed of electric mixer for 4 minutes. Add:

1 c. chopped nuts
2 c. coconut

Pour into 3 greased and floured 8 inch layer pans or a 9 x 13 inch pan and bake at 350 degrees for 35 to 45 minutes.

--FROST WITH THE FOLLOWING:--

4 tbsp. margarine, softened
8 oz. cream cheese, softened
2 tbsp. canned milk (add a few drops more if too thick)
3 1/2 c. confectioners' sugar
2 c. coconut

This is enough frosting for 3 layers. If you have baked the cake in a 9 x 13 inch pan, 3/4 of the recipe will cover well.

155183 -- SWEDISH NUT CAKE

1 (20 oz.) can crushed pineapple
2 c. sugar
2 c. flour
1 tsp. soda
1/2 c. nuts
1 tsp. vanilla

--TOPPING:--

1 stick butter
8 oz. cream cheese
1 3/4 c. powdered sugar
1 c. chopped nuts
1 tsp. vanilla

Mix well. Bake in 9 x 13 inch pan for 30 to 40 minutes at 350 degrees. TOPPING: Cream butter and cream cheese. Add powdered sugar, stir in nuts and vanilla. Will keep in refrigerator for several days or freezes well.

155184 -- MOIST PINEAPPLE NUT CAKE

2 c. flour
2 eggs
1 can crushed pineapple (No. 2 size)
1 1/2 c. sugar
1 stick butter
1 1/3 c. sugar
2 tsp. soda
1 c. chopped nuts
1 can coconut
1 sm. can evaporated milk

Mix flour, 1 1/3 cups sugar, eggs and soda. Add pineapple and nuts. Pour into greased 13 x 9 x 2 inch pan and bake 20 to 30 minutes at 350 degrees. Mix remaining sugar, coconut, butter and evaporated milk in saucepan and boil 3 minutes. Pour over warm cake.

155185 -- PINEAPPLE UPSIDE DOWN CAKE

1 1/2 sticks margarine
2 c. light brown sugar, packed Pineapple & juice
3 eggs
1 c. sugar
1 tsp. vanilla
1 1/2 c. flour
2 tsp. baking powder
1/4 tsp. salt

Use 9 or 10 inch iron skillet or round pan. Melt margarine over low heat in skillet. Remove from heat, add brown sugar. Mix together 8 slices of pineapple or 2 cups crushed pineapple (drained). Pour evenly over margarine and sugar. Separate eggs in large bowl. Beat yolks until light and smooth. Add sugar with 1/2 cup pineapple juice and vanilla. Beat until sugar is well dissolved. Sift flour, baking powder and salt. Mix well. Beat egg whites until stiff then fold into the above mixture. Pour onto the margarine, sugar and pineapple mixture. Bake at 350 degrees for 35 to 45 minutes. Let cool for 10 minutes, put plate over skillet or pan and dump upside down.

155186 -- PINEAPPLE DREAM CAKE

1 yellow cake mix
1 lg. can pineapple, crushed
1 lg. pkg. vanilla pudding, instant
1 (8 oz.) Cool Whip

Mix and bake cake mix as directed. Pour into large baking pan. Pour pineapple (juice also) over cake. Prepare vanilla pudding according to directions. Pour over the layer of pineapple. Spread Cool Whip over top and garnish as desired.

155187 -- PUMPKIN CAKE

2 c. pumpkin
3 c. sugar
1 c. oil
3 eggs
3 c. flour
1/2 tsp. salt
1/2 tsp. baking powder
1 tsp. ground cloves
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. baking soda

Blend together in 1 bowl the pumpkin, sugar, oil and eggs. In another bowl, sift and mix together the remaining ingredients. Mix the 2 bowls together until well blended. Bake at 350 degrees for 1 hour and 15 minutes in wax paper-lined 8 or 9 inch pans (unless using Teflon) or 2 loaf pans. Dust with powdered sugar.

155188 -- TEXAS CAKE

1/2 c. sour cream
2 c. sugar
2 eggs
2 sticks oleo
1 c. water
4 tbsp. cocoa
2 c. flour
1/2 tsp. salt
1 tsp. soda

Cream together sour cream, sugar and eggs. Bring to boil oleo, water and cocoa; add this to creamed mixture. Sift together the flour, salt and soda. Add to batter. Grease shallow jelly roll sheet (with sides). Pour batter into sheet and bake 25 minutes in 350 degree oven. Ice while still warm.

--ICING:--

1 stick oleo
6 tbsp. milk
4 tbsp. cocoa
1 box confectioners' sugar
1 tsp. vanilla
1 c. chopped nuts

Bring oleo, milk and cocoa to boil. Add this hot mixture to sugar, vanilla and nuts. Spread on warm cake. Serve with a light meal, as this cake is rich! It may be prepared a week ahead; keeps 1 week if well covered.

155189 -- FRESH ORANGE CHIFFON CAKE

2 1/4 c. sifted Swansdown cake flour (sift in lightly)
1 1/2 c. sugar
3 tsp. double-action baking powder
1 tsp. salt

Measure these and sift together into mixing bowl. Make a "well" and add in order:

1/2 c. salad oil (Mazola or Wesson)
5 unbeaten egg yolks
Grated rind of 2 oranges (about 2 tbsp.)
Juice of 2 oranges plus water to make 3/4 c.

Beat with spoon until SMOOTH. Measure into large mixing bowl:

1 c. egg whites (7 to 8)
1/2 tsp. cream of tartar

Whip until whites form VERY STIFF peaks. Much stiffer than for angel food. Pour egg yolk mixture gradually over whipped egg whites - GENTLY folding with rubber scraper JUST until blended. DO NOT STIR! Pour at once into ungreased 10-inch tube pan. Bake in 325 degree oven for 65 minutes. Immediately turn pan upside down, placing tube part over neck of bottle. Let hang until cold. Loosen sides and tube with spatula. Turn out on plate.

--ICING:--

1 1/2 (3 oz.) pkgs. cream cheese
2 1/4 c. sifted confectioners' sugar Grated rind of 2 oranges (1 1/2 tbsp.)

Cream the cream cheese until light and fluffy. Add gradually sugar and beat well. Stir in orange rind. If too thick, add a few drops orange juice. Ice sides and top of cake. Serves 16.

155190 -- PLUM GOOD CAKE

1 c. cooking oil
2 c. granulated sugar
1/2 tsp. baking soda
1/4 tsp. salt
1 oz. red cake coloring
2 sm. jars Gerbers plums with tapioca (baby food)
2 c. cake flour
1 tsp. cinnamon
1/2 tsp. ground cloves
3 eggs
1 c. chopped nuts

Place all ingredients except nuts in mixing bowl and mix 5 minutes. Fold in nuts and bake in bundt or tube pan for 1 hour and 15 minutes at 350 degrees.

1 c. powdered sugar

2 tbsp. lemon juice

This is a pretty cake to serve at Christmas. The recipe comes from Deaconess' publication SCOPE.

155191 -- LEMON CAKE

--GLAZE:--

1/4 c. margarine, melted

1/2 c. lemon juice

2 c. powdered sugar

Heat until sugar is dissolved. Prepare before cake is out of oven. Prepare day before serving, 1 yellow or lemon cake mix as directed. Bake in 13 x 9 x 2 inch pan about 30 to 35 minutes. When cake is done, with fork - punch holes 3/4 of way through. Pour glaze over while both are hot.

155192 -- CHOCOLATE CHIP CAKE

1 pkg. yellow cake mix with pudding

1 sm. pkg. chocolate instant pudding mix

4 eggs

1 c. sour cream

1/2 c. oil

1/3 c. water

1 (6 oz.) pkg. semi-sweet chocolate chips

Confectioners' sugar

In large bowl, combine all ingredients except chocolate chips and confectioners' sugar. Beat well for 4 to 5 minutes. Add chocolate chips and pour into greased and floured tube pan. Bake at 350 degrees for 1 hour. Cool on wire rack. Dust with confectioners' sugar.

155193 -- CHOCOLATE CHERRY CAKE

1 fudge cake mix

1 can (20 oz.) cherry pie filling

1 tsp. almond extract

2 eggs

--FROSTING:--

1 c. sugar

5 tbsp. margarine

1/3 c. milk

1 c. chocolate chips

1/2 c. chopped nuts

Combine cake mix, pie filling, extract and eggs. Beat by hand until well mixed. Pour into greased 9 x 13

x 2 inch pan. Bake at 350 degrees for 20 to 25 minutes. FROSTING: Boil sugar, margarine and milk, stirring constantly. Remove from heat. Stir in 1 cup chocolate chips. Add 1/2 cup chopped nuts. Pour over while cake is still warm.

155194 -- MOUNDS CAKE

1 box Swiss chocolate cake mix

--ICING A:--

1 c. sugar
1 c. Pet milk
24 lg. marshmallows
14 oz. pkg. coconut

--ICING B:--

2 c. sugar
1/2 c. Pet milk
1 tsp. vanilla
3 heaping tbsp. cocoa
1 stick butter

Mix cake mix as box directs and bake in oblong pan. When cool, spread on Icing A, then Icing B. ICING A: Cook sugar, milk and marshmallows together until marshmallows are melted. Stir in coconut and spread on cake. ICING B: Bring sugar, cocoa, milk and butter to a boil and cook 1 minute. Remove from heat, stir in vanilla. Beat until thick and creamy. Spread over first icing.

155195 -- CHOCOLATE ZUCCHINI CAKE

3 c. flour
1 1/4 tsp. baking powder
1 1/4 tsp. baking soda
1 tsp. salt
1/2 tsp. cinnamon
4 eggs
3 c. sugar
1 1/2 c. oil
3 oz. melted & cooled chocolate
1 1/2 tsp. vanilla
1/2 tsp. almond extract
3 c. coarsely grated zucchini
1 c. chopped nuts
1/2 c. chopped dates

Sift together flour, baking powder, soda, salt and cinnamon. Set aside. Beat eggs in large bowl until frothy. Gradually beat in sugar and oil. Add chocolate, vanilla and almond extract. Fold in dry ingredients. Squeeze excess moisture from zucchini. Fold zucchini, nuts and dates into batter. Pour into

greased and floured 10 inch tube pan. Bake at 350 degrees for 1 hour and 15 minutes to 1 hour and 25 minutes. Test with a toothpick. Let stand inverted on wire rack 20 minutes. Remove pan. Cool, cook completely on rack.

155196 -- BANANA FUDGE MARBLE CAKE

1 pkg. Duncan Hines fudge cake mix 2 eggs
1 c. ripe bananas, mashed
1/2 c. water

Preheat oven to 350 degrees. Grease and flour 2 (9 inch) round cake pans. Combine cake mix, eggs, mashed bananas and water in large bowl. Follow package directions. For Frosting: Combine 1 package banana instant pudding mix, whipped topping mix and milk in large bowl. Beat at high speed with electric mixer for 2 to 3 minutes or until light and fluffy. Fill and frost cake. Refrigerate several hours before serving.

155197 -- TRIPLE CHOCOLATE CAKE

1 Duncan Hines devils food cake mix 1/4 c. oil
1 1/4 c. water
2 eggs
1 sm. pkg. chocolate instant pudding

1 c. chocolate chips

Grease and flour 13 x 9 inch pan. Bake at 350 degrees for 35 to 40 minutes.

155198 -- CARROT CAKE & FROSTING

1 1/2 c. Wesson oil 2 c. sugar
4 eggs

2 c. grated carrots (carrots may be
grated in blender with 1 c. water & drained) 1 sm. can crushed pineapple (flat can)

1 c. chopped nutmeats

2 1/2 c. flour (all-purpose)

1 tsp. soda

2 tsp. cinnamon

Bake at 350 degrees. Use 3 (8 inch) layer cake pans or 2 (9 inch) layer cake pans or cupcakes. Bake layers for 30 to 35 minutes, cupcakes for 15 minutes. -ICING:--

1 (8 oz.) pkg. cream cheese

1 stick butter

1 box sifted powdered sugar

2 tsp. vanilla

Cream the cream cheese and butter. Add powdered sugar and vanilla. Frost cooled cake. May be

prepared several days ahead. Keeps a week in refrigerator. Will freeze. This is a very rich cake. The recipe was given to me by a doctor's wife from Texas. I have never tried, but I understand 2 cups of baby food carrots works just as well.

155199 -- LEMON PUDDING CAKE

2 lemons
3 eggs
3/4 c. sugar
1/4 tsp. salt
1 c. skim milk (or 2%)

1/3 c. flour

Heat oven to 350 degrees. Grate 1 teaspoon of the yellow zest and squeeze 1/4 cup juice from the lemons. Separate the egg. With an electric mixer set at medium speed, beat the yolks with the lemon zest, juice, sugar and salt until light yellow. Beat in the milk. Gradually add the flour, beating until smooth. With clean beaters, beat the egg whites until they hold soft peaks. Carefully fold the whites into the yolk mixture. Pour into an ungreased 1 1/2 quart baking dish. Put in a large pan and add warm water to come halfway up sides of dish. Bake until the top is golden and the cake starts to come away from the sides of the dish, about 35 minutes. 6 servings.

155200 -- DUMP CAKE

2 c. sugar
2 c. flour
2 tsp. soda
2 eggs, slightly beaten
1 can pineapple pie filling
1 c. sugar
1 stick butter
1 sm. can Milnot
1 tsp. vanilla

Mix first 5 ingredients together (can use spoon to mix). Grease and flour 13 x 9 inch pan. Bake at 350 degrees for 35 to 40 minutes. Boil last 4 ingredients for 7 minutes. Punch holes in warm cake with toothpick or spoon edge and pour topping in and over holes.

155201 -- FRESH APPLE CAKE

1/2 c. salad oil
2 eggs
2 tsp. soda
2 c. flour
4 c. chopped apples
2 c. sugar

1 tsp. salt
2 tsp. vanilla
1 c. chopped nuts
2 tsp. cinnamon

Prepare apples, sugar and cinnamon in large bowl and set aside for 4 hours. Add oil. Add eggs, 1 at a time. Sift flour, soda and salt together and add to apple mixture slowly. Beat well after each addition. Fold in nuts. Add vanilla. Bake at 300 degrees for 1 hour.

--TOPPING FOR CAKE:--

1 stick margarine
1 c. sugar
1 sm. can evaporated milk

Boil 5 minutes. Poke holes in cake and pour over cake while warm.

155202 -- APPLE CAKE

1 c. oil
2 c. sugar
2 eggs
1 tsp. salt
1 tsp. soda
2 tsp. baking powder
1 tsp. vanilla
2 1/2 c. sifted flour
1 tsp. cinnamon
1/2 tsp. nutmeg
1 c. nuts
3 c. raw apples

Beat oil, sugar and eggs together. Add dry ingredients and mix well. Stir in nuts and apples. Pour into 9 x 13 inch ungreased pan. Bake 1 hour at 300 degrees. Frost only if desired. Light dusting of powdered sugar is nice.

155203 -- APPLE NUT CAKE

1 c. sugar
2 c. peeled & diced apples
1 egg, well beaten
1 c. flour
1 tsp. soda
1 tsp. cinnamon
1 tsp. vanilla
1 c. chopped pecans or walnuts

Mix sugar and apples. Add egg when sugar is dissolved. Sift flour, soda and cinnamon together. Add to

apple mixture. Add vanilla and nuts. Pour into greased and floured 8 inch cake pan. Bake at 375 degrees for 40 minutes.

--HOT BUTTER SAUCE:--

Pour over hot cake.

1/2 c. sugar
1/2 c. light brown sugar
2 tbsp. flour
1 c. water
1/2 c. butter
1 tsp. vanilla

Combine first 4 ingredients. Bring to a boil until clear. Add butter and vanilla, stir until butter is melted. Delicious but rich!

155204 -- CHEESECAKE CUPCAKES

4 (3 oz.) pkgs. cream cheese
2 eggs
1 tsp. vanilla
3/4 c. sugar
Vanilla wafers

Mix cream cheese, eggs, vanilla and sugar in bowl. Line muffin pan with baking cups. Place a vanilla wafer in each cup. Fill each cup 3/4 full with cream cheese mixture. Bake at 350 degrees for 20 minutes. Makes 12 to 14. These may be topped with cherry pie filling or other toppings, if desired.

155205 -- CHEESECAKE

1 sm. pkg. lemon Jello
1 c. boiling water
3 tbsp. lemon juice
1 (8 oz.) pkg. cream cheese
1 c. sugar
1 tsp. vanilla
1 tall can Milnot, whipped & chilled
3 c. graham cracker crumbs
2 tbsp. sugar
1/2 c. margarine, melted

Dissolve gelatin in boiling water. Add lemon juice, cool. Cream cheese with sugar and vanilla. Add gelatin mixture. Then fold in whipped Milnot. Mix crumbs and oleo together and 2 tablespoons sugar. Pat 2/3 of crumbs in bottom of a 9 x 13 x 2 inch pan. Add filling on top of crumbs. Sprinkle remaining crumbs on top.

155206 -- ANGEL FOOD CAKE ICING

1/3 c. cornstarch
1/3 c. sugar
2 c. milk
1 egg yolk
1 or 2 tsp. vanilla
1/2 lb. butter
1 c. powdered sugar

Mix the cornstarch and sugar. Add milk and egg yolk. Cook until thick, stirring constantly. Add vanilla. Cool until COLD. Cream the butter and powdered sugar. Add cold custard. Beat 20 minutes.

155207 -- MIRACLE ICING

2 1/4 c. sugar
1/2 c. water
1/8 tsp. salt
3 egg whites, unbeaten
3/8 tsp. cream of tartar
1 1/2 tsp. vanilla

Boil sugar, water and salt for 3 minutes. Add slowly to unbeaten egg whites and cream of tartar beating all the while. Beat exactly 5 minutes. This makes enough for a large cake or 2 small ones. If any is left, can be put into jar in refrigerator.

155208 -- PINEAPPLE ICING

1 (20 oz.) drained, crushed pineapple
1 (3 oz.) pkg. vanilla pudding
1 (8 oz.) Cool Whip

Mix pineapple and dry pudding well. Add Cool Whip. Mix well, but do not use mixer. Very good on angel food cake.

155209 -- SCRIPTURE CAKE

4 1/2 c. I Kings 4:22
1 c. Judges 5:25
2 c. Jeremiah 6:20
2 c. I Samuel 30:12
2 c. Nahum 3:12
2 c. Numbers 17:8
6 of Jeremiah 17:11
1 c. Judges 4:19
6 tbsp. I Samuel 14:25

2 tsp. Amos 4:5 (baking powder) Pinch of Leviticus 2:13

Season to taste II Chronicles 9:9

Cream butter and sugar. Sift together dry ingredients. Add to creamed mixture along with egg yolks and honey. Beat egg whites until stiff. Fold into batter along with fruit and nuts. Turn into 9x 13 inch pan. Bake at 375 degrees for 50 minutes or until cake is browned and begins to pull away from sides of pan.

155210 -- HUMMINGBIRD CAKE

3 c. flour
2 c. sugar
1 tsp. salt
1 tsp. soda
1 tsp. cinnamon
3 eggs, beaten
1 1/2 c. oil
1 1/2 tsp. vanilla
1 (8 oz.) can crushed pineapple
2 c. nuts
2 c. chopped bananas

Combine dry ingredients in bowl, add eggs and oil. Stir until dry ingredients are moistened. Do not beat; stir in vanilla, pineapple, nuts and bananas. Spoon into 3 (9 inch) cake pans. Bake at 350 degrees for 25 to 30 minutes. Cool in pans for 10 minutes.

--ICING:--

2 (8 oz.) pkgs. cream cheese
1 c. butter
2 boxes confectioners' sugar
1 tsp. vanilla

Mix together and frost cake.

155212 -- GOLDEN ANGEL FOOD

5 eggs
1/2 c. cold water
1 1/2 c. sugar
1/4 tsp. salt
1/2 tsp. baking powder
1 1/2 c. cake flour
1 tsp. vanilla
3/4 tsp. cream of tartar

Beat egg whites until bubbly. Add cream of tartar and beat until stiff. Set aside while you beat the egg yolks with cold water until fluffy. Add sugar and continue beating until mixture is very light and creamy. The longer you beat, the better and bigger the cake!! Sift together the dry ingredients and fold

carefully into egg yolks. Fold in vanilla. Fold whites into yolk mixture. Bake in angel food pan at 350 degrees for one hour.

155213 -- RAW APPLE CAKE

2 eggs
1 c. brown sugar
1/2 c. oil (scant)

Add to above: 2 c. flour
1/2 tsp. salt
2 tsp. soda
1 tsp. cinnamon
4 c. apples, diced
2 tsp. vanilla 1 c. nuts

Bake in 9 x 13 inch greased pan at 325 degrees until top does not dent in when touched, about 35 minutes.

155214 -- APPLE CAKE WITH HOT SPICED TOPPING

--CAKE:--

2 c. sugar
1/2 c. shortening
2 eggs
4 lg. apples, cored, unpeeled & grated
2 c. flour
2 tsp. soda
1 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg

--TOPPING:--

6 tbsp. margarine
2 c. water
3 tbsp. cornstarch
1 c. sugar
1/2 tsp. cinnamon
1/2 tsp. nutmeg
2 tsp. vanilla

CAKE: Cream sugar and shortening together; mix in eggs. Stir dry ingredients together and add alternately with grated apples, mixing well. Bake in greased 13 x 9 inch pan at 350 degrees for 40 to 45 minutes. Serve warm with warm spice topping. TOPPING: Melt margarine in saucepan; add water. Stir dry ingredients together in a bowl and add to saucepan, cooking and stirring constantly until thick. Remove from heat and stir in vanilla. Pour over individual servings of cake and serve warm.

155215 -- APPLE CAKE

1 c. oil
2 c. sugar
3 eggs, beaten
1 1/2 tsp. cinnamon
1/2 tsp. salt
2 tsp. vanilla
3 c. flour
1 tsp. soda
1 c. walnuts, chopped
3 c. apples, sliced

Mix all ingredients; apples last. Bake at 350 degrees for 1 hour 20 minutes in greased angel food pan.

155216 -- BLACK MAGIC CAKE

1 3/4 c. flour
2 c. sugar
3/4 c. cocoa
2 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
2 eggs
1 c. strong black coffee (or 2 tsp. instant coffee plus 1 c. boiling water (I use 2 tbsp. instant coffee))
1 c. buttermilk or sour milk (To sour: 1 tbsp. vinegar plus milk to = 1 cup)
1/2 c. vegetable oil
1 tsp. vanilla

Combine flour, sugar, cocoa, soda, baking powder and salt in large mixer bowl. Add eggs, coffee, buttermilk or sour milk, oil and vanilla. Beat at medium speed for 2 minutes. (Batter will be thin!) Pour batter into a greased and floured 13 x 9 x 2 inch pan or two 9 inch cake pans. Bake at 350 degrees for 35 to 40 minutes for oblong pan or 30 to 35 minutes for layer pans. Cool. Frost with your favorite vanilla frosting, or CREAM CHEESE FROSTING listed below.

-CREAM CHEESE FROSTING:--

1 (3 oz.) pkg. cream cheese
1/2 c. butter or margarine
1 tsp. vanilla or almond flavoring
2 c. powdered sugar
1 tbsp. cocoa (optional)

Combine all ingredients. Beat well. Spread on the completely cooled cake. (Frosting will beat up into more volume if cheese and butter are used directly out of the refrigerator.)

155217 -- BURNT SUGAR CAKE

He told me he wanted a Burnt Sugar Cake, A cake like the one his Mother could make..... I think I could make one, At least I could learn, But who in the world Has got sugar to burn???

1 1/4 c. sugar
1/3 c. butter
1/2 tsp. salt
2 tsp. baking powder
1/2 tsp. orange flavoring
1/2 c. milk
1 3/4 c. cake flour
2 eggs
1 tsp. vanilla
1/4 c. water

Carmelize 1/2 cup of the sugar. (Dissolve in water and boil until syrup is reduced to 1/4 cup.) Cool. Cream sugar and butter. Add egg yolks. Beat thoroughly. Sift flour, measure and sift with baking powder and salt. Combine milk, caramel syrup and flavoring. Add alternately with dry ingredients to first mixture. Beat well. Fold in stiffly beaten egg whites. Pour into well oiled layer cake pans. Bake in a moderate oven at 375 degrees about 20 minutes.

155218 -- CHOCOLATE SHEET CAKE

1 stick oleo
1/2 c. Crisco
4 tbsp. cocoa
1 c. water
2 c. sifted flour 2 c. sugar
1/4 tsp. salt

Bring to a boil oleo, Crisco, cocoa and water. Mix flour, sugar and salt. Pour hot mixture over flour mixture and beat well. Add:

2 eggs
1/2 c. buttermilk
1 tsp. vanilla
1/2 tsp. cinnamon
1 tsp. soda

Beat until smooth. Pour in greased and floured jelly roll pan. --\h FROSTING (Prepare 5 minutes before cake is done.)

1 stick oleo
6 tbsp. milk
4 tbsp. cocoa

Bring to a boil. Remove form heat. Then add: 1 lb. powdered sugar 1 tsp. vanilla Nuts Pour frosting on cake while cake is hot.

155219 -- WACKY CHOCOLATE CAKE

1 1/2 c. flour
1 c. sugar
3 tbsp. cocoa
1 tsp. soda
1/2 tsp. salt
1 tbsp. vinegar
6 tbsp. oil
1 tsp. vanilla
1 c. cold water

Sift dry ingredients into a 9 inch square ungreased pan. Make 3 holes in dry mixture. Measure oil in one, vinegar in second, vanilla in third. Pour cold water over all. Mix with rubber spatula until blended. Do not beat. Bake at 350 degrees for 20 to 30 minutes, cool. Frost if desired.

155220 -- UPSIDE DOWN GERMAN CHOCOLATE CAKE

1 c. pecans, chopped
1 c. coconut
1 German chocolate cake mix
1 (8 oz.) pkg. cream cheese
1/2 c. butter, softened
1/2 c. powdered sugar

Spread pecans and coconut in bottom of greased 9 x 13 inch pan. Mix German chocolate cake according to box directions and pour over pecans and coconut. Cream together cream cheese, butter and powdered sugar and pour over cake. Bake at 350 degrees for 45 minutes. When removed it will be wiggly. Let stand for 30 minutes to cool. Turn over on cookie sheet and cut.

155221 -- UPSIDE DOWN DATE CAKE

1 tbsp. margarine
1/2 c. sugar
1 c. flour
1/2 tsp. soda
1 tsp. baking powder
1/4 tsp. nutmeg
1/2 c. milk
1/2 c. dates, cut up
1/2 c. nuts
1 tsp. vanilla

--SAUCE:--

3/4 c. brown sugar

1 tbsp. margarine
1 c. hot water

Cream margarine and sugar. Sift dry ingredients. Add vanilla to creamed mixture, then milk alternately with flour mixture. Stir dates and nuts in last. Place batter in greased dish. Heat sauce ingredients and pour over batter. Bake at 350 degrees 30 minutes. ^iRemember a prayer before eating is the essential ingredients for any good recipe.^i

155222 -- FRUIT CAKE

1/2 c. butter
2 c. sugar
2 eggs, beaten
3 1/4 c. flour
1 tsp. cream of tartar
1/2 tsp. soda
1/2 tsp. milk
1 qt. blueberries or less than a qt. of any other fresh fruit

Mix butter and cream sugar by hand. Add eggs and blend well. Add dry ingredients and alternate with milk. Cream until smooth. Add fresh fruit and blend again. Pour into a buttered pan, 13 x 9 inches. Sprinkle with cinnamon and sugar. Bake for 40 minutes, or until done (maybe 1 hour) at 350 degrees. Remove from oven, brush with butter and let set 15 minutes. Serve hot or cold.

155223 -- HAWAIIAN FRUIT CAKE

2 c. sugar
2 c. flour
2 eggs
2 tsp. soda
1 (20 oz.) can crushed pineapple, undrained
1 c. nuts, chopped
2 tsp. vanilla

Mix above items together. Pour into 9 x 12 inch ungreased pan. Bake at 325 degrees 45 to 60 minutes. Top with a cream cheese icing.

155224 -- LEMON JELLO CAKE

1 pkg. lemon cake mix
1 c. cooking oil
1 pkg. lemon Jello, dissolved in 1 c. hot water
1 tsp. lemon extract
4 eggs, added one at a time

Bake at 350 degrees for 35 minutes or 45 minutes if angel food cake pan is used. After 10 minutes, pour

over glaze made of 1 cup powdered sugar and 1/4 cup Realemon.

155225 -- ORANGE SLICE FRUIT CAKE

3 1/2 c. flour
1/2 tsp. salt
1 lb. candy orange slices, chopped
1 lb. pitted dates, chopped
2 c. walnuts or pecans, chopped
1 (3 1/4 oz.) can or 1 c. coconut
(flaked)
1 c. butter
2 c. sugar
4 eggs
1 tsp. soda
1/2 c. buttermilk

Mix together flour and salt. Combine candy orange slices, pitted dates, walnuts or pecans and coconut. Add 1/2 of the flour mixture and mix well. Cream 1 cup butter and 2 cups of sugar. Add 4 eggs, one at a time. Combine 1 teaspoon soda and 1/2 cup of buttermilk. Add milk and flour mixture alternately and blend after each addition. Add candy mixture and mix well. Bake at 300 degrees for one hour and 45 minutes in a large angel food cake pan that has been well greased. It may take longer to bake. Test with a toothpick. As soon as cake is removed from oven, pour the following mixture over the top. Combine 1 cup orange juice and 2 cups powdered sugar. Cool. Store in refrigerator overnight before removing from pan. This is a large cake. It is not difficult to make. Once you have the orange slices cut up you have it under control! I have had more requests for this recipe than any other.

155226 -- PINEAPPLE SHEET CAKE

2 c. sugar
2 c. flour
2 tsp. baking soda
2 eggs
1 can crushed pineapple
1/2 c. nuts
1 tsp. vanilla

Mix ingredients in order given. Grease and flour pan. Bake for 25 minutes. Use jelly roll pan. Bake at 350 degrees.

--FROSTING:--

1/2 stick oleo
1 (6 oz.) pkg. cream cheese
1 3/4 c. powdered sugar

Frost while cake is warm.

155227 -- POPCORN CAKE

1/2 c. butter
1/2 c. oil
1 lb. marshmallows
8 c. popped corn
1 lb. sm. gumdrops (no black)
2 c. mixed nuts

Melt first 3 ingredients. Mix until very smooth. Mix corn, nuts and gumdrops together. Pour melted mixture over corn mixture and quickly stir and pour into tube pan. Let cool, then slice. Do not bake. M & M's can be substituted for the gumdrops.

155228 -- POUND CAKE

1 white cake mix 3 pkgs. orange Jello
4 eggs
1/2 c. oil
3/4 c. water

Mix and bake according to the direction on cake mix. Bake in Bundt pan and dust with powdered sugar.

155229 -- RHUBARB CAKE

Prepare one plain cake mix to bake. Use a 9 x 12 x 2 inch pan. Mix:

2 c. sugar
6 c. rhubarb

Mix together and sprinkle over cake dough. Then pour 1 pint half & half gently back and forth over rhubarb. Bake according to cake directions, making sure it is well done. Serve warm or cold with whipped cream.

155230 -- RHUBARB CAKE

1 1/4 c. brown sugar
1/2 c. oil
1 egg
2 tsp. vanilla
1 c. buttermilk
1 1/2 c. rhubarb, diced
1/2 c. walnuts
2 1/2 c. flour
1 tsp. baking powder
1/2 tsp. salt

Combine egg, oil, baking powder, salt and sugar. Add milk, vanilla, flour and rhubarb. Stir good, put in 9 x 13 inch pan. Take 1/4 cup sugar, 1 teaspoon cinnamon and 1 teaspoon melted butter and sprinkle over batter. Bake 35 minutes at 350 degrees.

155231 -- SCRIPTURE CAKE

3/4 c. soft (butter) Gen. 18:8
1 1/2 c. (sugar) Jer. 6:20
5 eggs) Isaiah 10:14 separated
3 c. (flour) Leviticus 24:5
3/4 tsp. (salt) II Kings 2:20
3 tsp. (baking powder) Amos 4:5
1 tsp. (cinnamon) Exodus 30:23
1/4 tsp. each (spices) II Chronicles 9:9
1/2 c. (milk) Judges 4:19
3/4 c. chopped (almonds) Gen. 43:11
3/4 c. fine chopped (figs Jer. 24:5
3/4 c. (raisins) II Samuel 16:1

Cream butter, sugar, beat in egg yolks, one at a time; add alternately with dry mix. Fold in stiff egg whites and fruit. Bake in Bundt or Angel Food cake pan for 1 hour and 10 minutes at 325 degrees. Glaze.

155232 -- SOUR CREAM CAKE

1 c. butter
1 c. sugar
3 eggs
1/4 tsp. vanilla
2 c. flour
1/2 tsp. salt
1 tsp. baking powder
1 tsp. baking soda
1/2 pt. sour cream

--TOPPING:--

1/2 c. pecans, chopped
2 tbsp. flour
1 tsp. cinnamon
2 tsp. butter, melted
3/4 c. brown sugar

TOPPING: Mix all ingredients together. CAKE: Cream butter and sugar. Add eggs and vanilla, beat well. Add flour, baking powder, baking soda and salt. Mix well. Add sour cream and blend. Pour 1/2 of batter in bottom greased and floured tube pan. Sprinkle with 1/2 of topping. Repeat with remaining batter and topping. Bake at 350 degrees for 50 minutes or until done.

155233 -- TOPICAL DREAM CAKE

2 c. granulated sugar
1 c. cooking oil
3 eggs
1 (8 oz.) can crushed pineapple (juice packed)
1 1/2 tsp. vanilla
2 c. all-purpose flour
1 c. whole wheat flour
1 tsp. salt
1 tsp. baking soda
1 tsp. baking powder
1 tsp. cinnamon
2 c. bananas, finely diced
1 3/4 c. sifted powdered sugar
2 or 3 tbsp. orange juice

In large bowl, beat sugar and oil. Add eggs one at a time, beating well after each one. Blend in undrained juice and vanilla. Stir together flour, salt, baking soda, baking powder and cinnamon. Blend into pineapple mixture. Stir in bananas. Pour mixture into a 10 inch fluted tube pan and bake at 350 degrees for 60 or 70 minutes. Cool in pan for 10 minutes, then put on rack. Cool.

-GLAZE:--

Combine powdered sugar and enough orange juice to make drizzling consistency. ^iIt's time to lose weight when you put the golf ball where you can hit it, but you can't see it, or when you put it where you can see it but then you can't hit it.^i

155234 -- BARBY'S YOGURT CAKE

1/2 c. butter or margarine
1 c. sugar
2 eggs
2 tsp. vanilla
1 (8 oz.) carton yogurt
2 c. flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1/4 c. milk

Cream butter and sugar together. Add eggs and vanilla. Mix well. Add baking powder, soda, salt and 1 cup of the flour. Mix until well blended. Add yogurt and milk. Mix well. Add last 1 cup of flour. Mix well. Pour into greased and floured loaf cake pan. Bake at 350 degrees for 30 to 35 minutes. Frost with your favorite frosting. (May use 1 teaspoon vanilla and 1 teaspoon flavoring that is compatible with your flavor used.)

155235 -- YULE CAKE

1 c. margarine
2 c. brown sugar
2 eggs
2 c. applesauce
1/2 c. fruit juice
4 c. flour
2 tsp. soda
1 tsp. salt
1 tsp. vanilla
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. allspice
1/2 tsp. ginger
2 c. dates
1/2 c. golden raisins
4 1/2 c. nuts, chopped coarse:
walnuts, pecans, brazil nuts
1 c. Maraschino cherries
1 c. green candied cherries
1 c. each red-green-yellow candied pineapple

Cream margarine, sugar and eggs; add applesauce and juice. Add 3 cups flour and spices. Dust chopped fruit and nuts with one cup of the flour. Add fruit and nuts to mixture. Bake in loaf pans or cupcake pans. Bake at 350 degrees one hour for loaf, cupcake pans 30 minutes. Store in cool place in tight containers. Millie Thompson

155236 -- ZUCCHINI CAKES

Vegetable oil
3 c. shredded, unpared zucchini, drained
1/2 c. shredded Cheddar cheese (about 2 oz.)
3 tbsp. snipped parsley
1 lg. clove garlic, finely chopped
1 egg
1 tsp. salt
Dash of pepper
1 c. Bisquick baking mix

Heat oil (1/2 inch) in 10 inch skillet to 375 degrees. Mix zucchini, cheese, parsley, garlic, egg, salt and pepper. Stir in baking mix. Drop by rounded tablespoonfuls into hot oil. Fry until golden brown, about 1 minute on each side; drain. Makes about 2 dozen cakes.

155238 -- APPLE POUND CAKE

1 1/2 c. corn oil
2 c. sugar
3 eggs
2 tsp. vanilla extract
3 c. flour
1 tsp. soda
1 tsp. salt
1/2 tsp. ground cinnamon
1/2 tsp. ground nutmeg
2 c. chopped, peeled apples
1 c. chopped walnuts
1/2 c. raisins

Beat oil, eggs, sugar and vanilla until well blended. Combine dry ingredients and add to sugar mixture, beating well. Stir in apples, nuts and raisins. Spoon batter into greased and floured bundt pan. Bake at 375 degrees for 1 hour and 15 minutes.

155239 -- BANANA SPLIT CAKE

2 c. graham wafer crumbs
1/2 c. margarine, melted
3 c. confectioners' sugar
2 eggs
1 c. margarine, softened
1 1/2 tsp. vanilla
1 (19 oz.) can crushed pineapple
4 bananas
1 lg. Cool Whip
Walnuts (opt.)
Cherries (opt.)

Combine graham crumbs and margarine. Press in ungreased 9 x 13 inch pan. Beat confectioners' sugar, eggs, margarine and vanilla. Spread on graham crust. Spread pineapple over creamed mixture. Slice bananas lengthwise and place on pineapple. Cover with whip. Garnish with nuts and cherries. Chill.

155240 -- BUTTER PECAN POUND CAKE

1 Betty Crock butter pecan cake mix
1 pkg. coconut cream instant pudding
4 eggs
1 c. oil
1 c. hot water

Mix all together. Beat 2 minutes. Bake in well-greased or sprayed bundt pan at 325 degrees for 45 minutes.

155241 -- CHOCOLATE ZUCCHINI CAKE

3 1/2 c. flour
1 tsp. baking powder
1 tsp. soda
1/2 tsp. cinnamon
1/2 tsp. salt
1/4 c. cocoa
3 eggs
2 c. sugar
1/2 c. oil
1 c. sour milk
2 c. shredded zucchini
1/3 c. applesauce
1/4 c. chopped nuts, if desired

Preheat oven to 350 degrees. Grease and flour 3 (9 inch) layer pans. Sift dry ingredients together in a bowl, set aside. In a large bowl beat eggs; add sugar to eggs and beat until fluffy. Add oil slowly. Stir in flour mixture, alternate with milk, zucchini and applesauce. Add nuts and mix well. Pour into prepared pans and bake for 25 to 30 minutes or until toothpick comes out clean when inserted into center of cake. *Can be baked in tube pan, sheet cake pan, etc. but baking time will vary depending on size of pan.

155242 -- CREAM CHEESE CUPCAKES

2 (8 oz.) pkgs. cream cheese
3/4 c. sugar
2 eggs
1 tsp. vanilla
Vanilla wafers

Use cream cheese at room temperature. Beat until smooth and creamy with other ingredients. Put 1 vanilla wafer in a cupcake baking cup. Add cheese mixture, fill 1/2 full. Bake at 350 degrees for 20 minutes. Let cool for 1 hour. Top with cherry or blueberry pie filling. Refrigerate.

155243 -- CREAM CHEESE POUND CAKE

1 1/2 c. margarine
3 c. sugar
1 (8 oz.) cream cheese
6 eggs
3 c. flour
1 tsp. baking powder
1/4 tsp. salt
1 tsp. almond extract
1 tsp. vanilla

Cream cheese, oleo, and sugar until fluffy. Mix dry ingredients and add alternately with eggs - 1 cup flour with 2 eggs. Add flavorings. Bake in greased and floured tube pan. Bake at 300 degrees for 2 hours.

155244 -- DIRT CAKE

1 pkg. Oreo cookies
1 (8 oz.) cream cheese
1 c. 4x confectioners' sugar
2 sm. boxes vanilla pudding & pie

filling
3 c. milk
1 tsp. vanilla
1 lg. Cool Whip

Crumble cookies 1/2 package and cover bottom of 9 x 13 inch pan. Mix milk, vanilla, sugar and cream cheese until creamy. Add pudding and mix until creamy. Pour mixture over cookies in pan. Then add the other 1/2 package of cookies on pudding. Then top with Cool Whip. An artificial flower may be put in the middle of it to add a decorative touch.

155245 -- ONE STEP POUND CAKE

2 1/4 c. all-purpose flour
2 c. sugar
1/2 tsp. salt
1/2 tsp. soda
1 tbsp. grated lemon peel
1 tsp. vanilla
1 c. margarine, softened
1 carton (8 oz.) yogurt, pineapple
3 eggs

Combine all in large bowl. Beat 3 minutes at medium speed. Pour into greased and floured pan or bundt pan does well. Bake at 325 degrees for 50 minutes. Cool 15 minutes.

155246 -- PINEAPPLE-COCONUT-WALNUT CAKE

--CAKE:--

2 c. flour
2 c. sugar
2 tsp. baking soda
2 eggs
1 c. coconut, shredded
1 c. walnuts or pecans, chopped

1 can (20 oz.) crushed pineapple with juice

--CREAM CHEESE ICING:--

1/4 lb. margarine

1 1/2 c. powdered sugar

2 tsp. vanilla

1 pkg. (8 oz.) cream cheese, softened

CAKE: Mix all ingredients for cake together. Grease but do not flour 9 x 13 inch pan. Bake at 350 degrees for 45 minutes. Frost with Cream Cheese Icing. ICING: Combine all ingredients for icing; mix well until creamy. Spread on cooled cake.

155247 -- CARAMEL ICING

2 c. brown sugar

1/3 c. milk

Pinch of salt

4 tbsp. margarine

4 tbsp. flour

Mix all ingredients together. Cook over medium heat. Boil 3 minutes. Remove from heat and cool until thick enough to spread.

155248 -- FLUFF FROSTING

1 c. milk

1/4 c. flour

1 tsp. vanilla

1 c. sugar

1/2 c. butter or margarine

1/2 c. shortening

In a small saucepan, cook flour and milk until thick, stir well. Set aside to cool, (keep mixture covered as it cools). In a bowl beat sugar, margarine (or butter) and shortening using high speed of mixer, until fluffy. Add the milk mixture and vanilla. Continue beating until the icing is very fluffy.

155249 -- FRUIT CAKE COOKIES

2/3 c. brown sugar, packed

1/2 c. butter or margarine

1 egg

1 tsp. vanilla

1 c. flour

1/2 tsp. baking soda

1/2 c. coarsely chopped pecans

1/2 tsp. salt

2/3 c. chopped cherries (candied)
1/2 c. candied pineapple, chopped
1/2 c. whole hazelnuts
1 lb. dates, pitted
1/2 c. walnuts, coarsely chopped

Cream sugar and butter until light and fluffy; add egg and vanilla. Beat well. Stir together flour, soda and salt and add to creamed mixture. Stir in fruit and nuts; chill batter at least one hour. Drop by rounded teaspoonfuls onto cookie sheet and bake at 325 degrees for 12 minutes.

155250 -- IMPOSSIBLE CHEESECAKE

3/4 c. sugar
2 eggs
2 tsp. vanilla
1/2 c. Bisquick
2 (8 oz.) pkgs. cream cheese, cut into 1 inch cubes & softened
1/2 tsp. grated lemon peel

--CHEESECAKE TOPPING:--

1 c. sour cream
2 tsp. vanilla
2 tbsp. sugar

Heat oven to 350 degrees. Grease pie plate 9 x 1 1/4 inches. Place all ingredients except toppings in blender container. Blend on high speed (on & off) until smooth, about 3 minutes or beat in large bowl on high speed with mixer for 2 minutes. Pour into plate. Bake just until puffed and center is dry, 30 minutes (do not over bake). Spread cheesecake carefully over top. Cool for 3 hours before serving.

155251 -- ICING FOR DECORATING

1/2 c. shortening (Crisco)
4 c. (1 box) confectioners sugar
4 tbsp. water
Dash of salt
1 tsp. vanilla

Makes a white icing. For decorating use a small amount and add coloring.

155252 -- PINEAPPLE - COCONUT FROSTING

1 tall can crushed pineapple
1 tbsp. cornstarch
1 1/2 c. sugar
1 stick margarine
3 egg yolks

Cook until thickened. Add can of coconut.

155253 -- DUMP CAKE

2 can cherry pie filling
1 can crushed pineapple, undrained
1 pkg. yellow cake mix, without pudding
2 sticks oleo, melted
Coconut
Pecans, crushed

Spoon pie filling in large pan; spread evenly. Spoon pineapple over pie filling. Sprinkle dry cake mix over pineapple. Pour melted oleo evenly over cake mix. Sprinkle coconut and nuts on top. Bake 1 hour in 325 degree oven. Good warm or cold.

155254 -- CHOCOLATE CAKE

1 box yellow cake mix
1 lg. box instant chocolate pudding
4 to 6 eggs
1 c. Crisco oil
1 c. sour cream
1 pkg. chocolate chips

Blend first 5 ingredients for about 3 minutes or until well mixed. Fold in chocolate chips by hand. Pour into greased Bundt or tube pan. Bake at 325 degrees 1 hour and 15 minutes or until done.

155255 -- CARROT CAKE

2 c. self-rising flour
2 c. sugar
1 1/2 c. cooking oil
4 eggs
3 c. carrots, grated
2 tbsp. cinnamon

Combine sugar and oil; add flour and eggs, one at a time, beating until blended. Batter will be stiff. Add carrots and cinnamon. Pour into floured greased pans and bake at 350 degrees 35 to 40 minutes until cakes springs back when touched. This can be baked in 2 (9 inch) pans or 3 (8 inch) pans.

ICING:

1 (8 oz.) pkg. cream cheese
1 stick margarine
1 box confectioners sugar
1 tbsp. vanilla
1 c. pecans, chopped

Soften cream cheese and margarine; mix well. Add other ingredients.

155256 -- CHOCOLATE SHEATH CAKE

2 c. flour
2 c. sugar
1 stick butter
1/2 c. salad oil
4 tbsp. cocoa
1 c. water
1 c. buttermilk
2 eggs, beaten
1 tsp. soda
1 tsp. vanilla

Sift flour and sugar. Combine butter, oil, cocoa and water in saucepan. Bring to a boil. Pour over flour mixture and beat well. Add remaining ingredients and mix thoroughly. Pour into oblong pan and bake at 400 degrees for 20 minutes.

ICING:

4 tbsp. cocoa
1 stick butter
6 tbsp. cream
1 box confectioners sugar

Combine cocoa, butter and cream in saucepan, bring to a boil. Pour over confectioners sugar, stirring constantly. Pour over hot cake.

155257 -- SHEET CAKE (BAKE & FROST 45 MINUTES)

2 c. flour
2 c. sugar
2 sticks oleo
3 tbsp. cocoa
1 c. water
1/2 c. buttermilk
2 eggs
1 tsp. vanilla
1/2 tsp. salt
1 tsp. soda

Mix flour and sugar in bowl and set aside. Put oleo, cocoa and water in pan and boil. Pour this hot mixture over flour and sugar mixture. Beat together buttermilk, eggs, vanilla, salt and soda. Pour into greased and floured sheet pan. Bake 20 minutes at 400 degrees. Immediately start making icing. Use same pan used for cake.

--ICING: --

1 stick oleo
3 tbsp. cocoa
1/3 c. buttermilk
1 lb. powdered sugar
1 tsp. vanilla
1 c. nuts (optional)

Boil oleo, cocoa and buttermilk until slightly thickened. Add powdered sugar, vanilla and nuts. Spread on hot cake.

155258 -- SHEET CAKE

2 sticks margarine
Almost 3 c. sugar
3 c. regular plain flour, before sifting
1 c. warm milk
1 tsp. lemon flavoring
1/2 c. Crisco
5 eggs
1/2 tsp. baking powder
1 tsp. orange flavoring

Beat margarine, Crisco and sugar until fluffy. Add eggs one at a time. Sift flour and baking powder. Add alternately with warm milk. Add flavoring. Place in cold oven at 350 degrees. Bake 1 hour and 15 minutes in a 9 x 13 inch sheet cake pan.

155259 -- FLIP FLOP CAKE

1 c. pecans, chopped
1 c. coconut, shredded
1 German chocolate cake mix
1 stick butter
1 (8 oz.) pkg. cream cheese
1 box powdered sugar
(Be sure butter and cream cheese are room temperature)

Generously grease or butter bottom of 9 x 13 inch pan. Spread bottom with coconut and pecans. Make cake mix according to directions. Pour over nutscoconut; cream together cream cheese, butter and sugar. Drop by spoonfuls over batter. Do not stir. Bake according to cake box directions. Turn upside down to serve and cool. Great.

155260 -- ZEBRA CAKE

1 pkg. Nabisco chocolate wafers
1 med. size Cool Whip

Use long platter. Spread cream on one side of wafers, stack together into a log. Save enough cream to completely cover tops and sides of log. Cover with wax paper, refrigerate 24 hours. To serve, slice diagonally, wafers will have absorbed moisture from cream and swirl to zebra effect.

155261 -- BANANA NUT CAKE

1/2 c. Crisco shortening
2 lg. eggs
1/4 tsp. baking powder
3/4 tsp. baking soda
3 ripe bananas, mashed Cool Whip
1 1/2 c. sugar
2 c. flour
1 tsp. salt
1/4 c. buttermilk (or milk plus vinegar)
1/2 c. nuts, chopped

Grease and flour 9 x 13 inch pan. Cream shortening and sugar until fluffy. Beat in eggs thoroughly. Mix together flour, baking powder, baking soda and salt. Alternate adding flour mixture and buttermilk, bananas and nuts. Mix well. Bake at 350 degrees for 35 to 45 minutes. Top with Cool Whip and refrigerate. If making a layer cake bake 25 to 30 minutes and put Cool Whip and sliced bananas between layers.

155262 -- BETTY'S DATE NUT CAKE

1 qt. pecans (4 c.)
4 whole eggs
1 c. all-purpose flour
1 c. sugar
2 tsp. vanilla
16 oz. cut up dates
1/4 tsp. salt
2 tsp. baking soda

Beat eggs, sugar and vanilla together; set aside. Sift flour, baking powder and salt over nuts and dates in large bowl. Add other ingredients. Mix well. Grease tube pan (cut wax paper to fit bottom of tube pan.) Bake at 350 degrees until edges pull away from side (40 to 45 minutes).

155263 -- APPLE NUT CAKE

Blend together:

1 c. oil
2 c. sugar
2 eggs
2 1/2 c. self-rising flour (a little at a time)

3 c. apples, finely chopped
1 tsp. vanilla
1 tsp. cinnamon
Nuts

Bake at 350 degrees for 55 minutes in oiled, floured Bundt pan.

155264 -- APPLE CAKE

1 1/2 c. vegetable oil
1 tsp. soda
1 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
2 c. sugar
3 eggs
3 c. cake flour
3 c. raw apples, chopped

Beat eggs with oil and sugar. Add flour, sifted with other dry ingredients; mix well. Add apples. Mix well. Bake in tube pan for 1 1/2 hours at 325 degrees.

155265 -- PINEAPPLE CAKE

2 1/4 c. self-rising flour
1 1/2 c. sugar
2 eggs
1 tsp. vinegar
1 tsp. vanilla
1 c. buttermilk
1 tsp. baking soda
1 c. Wesson oil
1 sm. can crushed pineapple
1 (8 oz.) pkg. cream cheese, softened 1 box confectioners sugar
1 stick butter or margarine, softened 1 tbsp. pineapple with juice

Blend together Wesson oil, eggs and sugar. Add vinegar. Let stand for one minute; stir. In separate bowl, mix flour and baking soda. Add the egg mixture and vanilla. Gradually pour in buttermilk, mix well. Drain pineapple juice and reserve along with 1 tablespoon of pineapple (to be used in frosting). Add to mix and stir. Pour into two greased pans. Bake 25 minutes at 375 degrees. -ICING:--

Mix together softened butter (or margarine) and cream cheese. Add confectioners sugar, pineapple juice and 1 tablespoon pineapple. Mix all together until smooth and spread on cake.

155266 -- STRAWBERRY CAKE

1/2 c. oil
1/2 c. water (or milk)
1 pkg. strawberry Jello
1 c. frozen strawberries, thawed
1 c. nuts, chopped
3 tbsp. flour
4 eggs
1 box strawberry cake mix or white

cake mix
Topping

Mix Jello with cake mix and flour, then add oil, water, strawberries and eggs, one at a time. Pour into a 9 x 13 inch pan lined with wax paper and greased. Bake for about 35 minutes at 325 degrees.

--TOPPING:--

1 box confectioners sugar
1/2 c. strawberries
1 stick margarine, softened
1/2 c. pecans, chopped

Mix soft margarine and sugar well. Add pecans and strawberries until right consistency to spread over cake. Can use 3 cake pans.

155267 -- LIGHT AS AIR ORANGE CAKE

2 1/2 c. sifted cake flour
1 tsp. salt
1/3 c. vegetable oil
3 tbsp. grated orange rind*
5 egg whites
1 tbsp. baking powder
1 1/3 c. sugar, divided
3 egg yolks, beaten
3/4 c. orange juice*
1/2 tsp. cream of tartar
Fresh Orange Glaze

Combine flour, baking powder, salt and 2/3 cup sugar in a mixing bowl. Make a well in center; add oil, egg yolks, orange rind and orange juice. Beat at high speed of an electric mixer about 5 minutes or until smooth. Beat egg whites (at room temperature) and cream of tartar in a large mixing bowl until soft peaks form. Add remaining 2/3 cup sugar, 2 tablespoons at a time, beating until stiff peaks form. Pour egg yolk mixture in a thin, steady stream over entire surface of egg whites and gently fold whites into mixture. Pour batter into an ungreased 10 inch tube pan, spreading evenly with a spatula. Bake at 325 degrees for 1 hour or until cake springs back when lightly touched. Invert pan; cool 40 minutes. Loosen cake from sides of pan using a narrow metal spatula; remove from pan. Place cake on cake plate; drizzle top with Fresh Orange Glaze. Yield 1 (10 inch) cake. *May substitute lemon juice and rind for orange if desired.

--FRESH ORANGE GLAZE:--

3 c. powdered sugar, sifted
1/8 tsp. salt
2 1/4 tsp. grated orange rind
1/4 tsp. orange extract
3 1/2 to 4 tbsp. orange juice

Combine all ingredients; stir until smooth. Yield about 1 1/4 cups.

155268 -- CHOCOLATE PRALINE LAYER CAKE

--CAKE:--

1/2 c. butter or margarine
1/4 c. whipping cream
1 c. brown sugar, firmly packed
3/4 c. pecans, chopped coarse
1 pkg. Pillsbury Devil's Food cake mix
1 1/4 c. water
1/3 c. oil
3 eggs

--TOPPING:--

1 3/4 c. whipping cream
1/4 c. powdered sugar
1/4 tsp. vanilla
Whole pecans, if desired Chocolate curls, if desired

Heat oven to 325 degrees. In small heavy saucepan, combine butter, 1/4 cup whipping cream and brown sugar. Cook over low heat just until butter is melted, stirring occasionally. Pour into 2 (8 or 9 inch) round cake pans; sprinkle evenly with chopped pecans. In large bowl, combine cake mix, water, oil and eggs at low speed until moistened; beat at highest speed for 2 minutes. Carefully spoon batter over pecan mixture. Bake at 325 degrees for 35 to 45 minutes or until cake springs back when touched lightly in center. Cool 5 minutes. Remove from pans and cool completely. In small bowl, beat 1 3/4 cups whipping cream until soft peaks form. Blend in powdered sugar and vanilla; beat until stiff peaks form. To assemble cake, place 1 layer on serving plate, praline side up; spread 1/2 of topping over first layer. Top with second layer, praline side up; spread with remaining whipping cream. Garnish with whole pecans and/or chocolate curls. Store in refrigerator. Serves up to 12. High altitude over 3,500 feet; add 2 tablespoons flour to dry cake mix. Increase water to 1 1/3 cups. Bake at 350 degrees for 30 to 35 minutes. Remove immediately from pans.

155269 -- HUMMINGBIRD CAKE

3 c. all-purpose flour
1/2 tsp. salt
1 tsp. ground cinnamon

3/4 c. vegetable oil
1 (8 oz.) can crushed pineapple, undrained
1 tsp. baking soda
Cream cheese frosting
2 c. sugar
3 eggs, beaten
1 1/2 tsp. vanilla
1 c. pecans, chopped
1 3/4 c. mashed bananas
1/2 c. pecans, chopped

Combine first 5 ingredients in a large bowl. Add eggs and oil, stirring until dry ingredients are moistened. DO NOT BEAT! Stir in vanilla, pineapple, 1 cup pecans and bananas. Pour batter into 3 greased and floured 9 inch cake pans. Bake at 350 degrees for 23 to 28 minutes or until wooden pick inserted in center comes out clean. Cool in pans 10 minutes; remove from pans and let cool completely on wire racks.

--CREAM CHEESE FROSTING:--

1/2 c. butter or margarine, softened
1 (16 oz.) pkg. powdered sugar, sifted
1 (8 oz.) pkg. cream cheese, softened
1 tsp. vanilla

Cream butter (or margarine) and softened cream cheese. Gradually add powdered sugar; beat until light and fluffy. Stir in vanilla. Add 1/2 cup pecans to frosting, if desired or sprinkle over top of cake. Spread frosting between and on top and sides of cake.

155270 -- CREAM CHEESE POUNDCAKE

3 sticks butter, softened
1 (8 oz.) pkg. cream cheese, softened
3 c. sugar
1 1/2 tsp. vanilla
3 c. plain all-purpose flour
6 eggs
Dash of salt

Cream butter, cream cheese and sugar (add sugar slowly). Add salt and vanilla. Add eggs, one at a time, spooning in flour alternately. Blend well. Bake in greased and floured tube pan (or two loaf pans) at 325 degrees for 1 1/2 to 1 3/4 hours (depending on your oven). If top of cake starts to get too brown, cover loosely with foil until cake is done. This cake freezes well.

155271 -- MELT IN YOUR MOUTH SOUR CREAM POUND CAKE

3 c. pre-sifted Swans Down cake flour
1 c. real butter

6 lg. eggs
1 tsp. vanilla
1/4 tsp. baking soda
3 c. sugar
1 c. sour cream
1 tsp. lemon extract

Preheat oven to 325 degrees. Grease and cake flour tube pan or 2 (8 inch loaf pans. Cream butter and sugar. Add eggs one at a time. Add sour cream, lemon extract flavoring and vanilla. Sift flour and soda together and add 1/2 cup at a time. Pour into prepared pans(s) and bake at 325 degrees for 1 1/2 hours.

155272 -- POUND CAKE

2 sticks margarine
3 c. sugar
3 c. flour
1 c. milk
1/2 c. Crisco shortening
5 eggs
1 tsp. salt
2 tbsp. vanilla

Cream margarine, Crisco and sugar well. Add eggs, one at a time, beating between each. Alternately add (flour and salt) and (milk and vanilla). Grease tube pan. Put in cold oven at 325 degrees for at least 1 hour and 15 minutes. Test for doneness. Top with hot peaches, (Drain juice and thicken with a little cornstarch in cold water. Add cinnamon and ginger to taste. Add peaches and heat) or frozen raspberries and juice.

155273 -- MAMA'S POUND CAKE

3 sticks real butter
3 c. sugar
3 c. plain flour
1 (8 oz.) cream cheese
6 lg. eggs
2 tsp. vanilla

Cream butter and cream cheese. Add sugar. Beat until fluffy. Add vanilla and eggs (1 at a time). Stir in flour. Turn into well greased and floured tube pan. Bake at 325 degrees for 1 1/2 hours.

155275 -- HOW TO BAKE A CAKE

Light oven. Get out bowls, spoons, measuring cups and ingredients. Grease the pan. Have all the kids in camp crack nuts. Remove Bernie, Ron, Dick, Joe, and Paul, along with 5 coffee cups, 7 fishing lures, 4 spark plugs and 1 tackle box from the table. Measure 2 cups of flour. Hear laughter and go down by the dock in time to see the guys untying Glyn and Don's boat from the dock before they pull the dock out to

Center Bar. Come back and find Ben covered in flour. Brush Ben off and measure 2 more cups of flour to replace spilled flour. Add rest of dry ingredients to flour. Hear kids screaming outside, look out window and see them running after squirrels who have stolen the walnuts. Rescue kids from squirrels, come back into kitchen and find Danny and David Tietz, along with Steve and Robbi playing a game of Pfeffer at the kitchen table. Banish them and their cards to the lodge table. Add eggs. Phone rings, yell out window for Tonya to come to the phone. Add shortening. Betty runs in, says she's got the catch of the day. Sue wants it weighed because they are having a contest against George and Helen. Kess wins the contest, his squirrel weighs more than George's Northern. Add sugar. Stir all the ingredients together. Look up just in time to see Koz's wildly served volleyball come crashing through kitchen window, landing in the middle of the cake bowl. Wash kitchen floor, wash the table, wash the walls, wash the dishes. Sylvia comes in and suggests Kim, Debbie, Donna, Doris and herself go to pick up cake at Gordy's. Everyone also decides that as long as they are in Grand Rapids they might as well play Bingo. Grab purses, load up car and go!

155276 -- MANDARIN ORANGE CAKE

2 c. flour
2 eggs
2 tsp. soda
2 c. sugar
1 tsp. vanilla
1 tsp. salt
2 c. mandarin oranges, drained No shortening in this cake

Combine all ingredients in mixer bowl and beat with mixer until well blended. Pour into greased 9 x 13 inch pan. Bake at 350 degrees for 35 minutes.

-GLAZE:--

1 1/2 c. brown sugar
6 tbsp. butter
6 tbsp. milk

Combine in saucepan and boil 3 minutes. Poke holes in hot cake with toothpick and ladle the hot glaze onto the cake. Rochester, MN

155277 -- APPLE CAKE

3 c. flour, sifted
1 tsp. soda
3 tsp. cinnamon
1 1/2 tsp. nutmeg
1 3/4 c. raw honey
3 eggs
1 c. vegetable oil
1/4 c. orange juice
2 1/2 c. grated apple

1 1/2 c. walnuts, chopped Raisins as desired

Sift together dry ingredients. Add honey, eggs, oil and juice; mix well. Fold in apples, nuts and raisins. Spoon into greased and floured angel food cake tube pan and bake at 325 degrees for 1 1/2 hours or until top springs back when lightly pressed. Serve with a dollop of whipped cream or plain. Somonauk, IL

155278 -- LEMON CAKE

--CAKE:--

1 pkg. lemon cake mix
1 pkg. lemon instant pudding
3/4 c. water
3/4 c. vegetable oil
4 eggs

--FROSTING:--

2 c. powdered sugar
2 tbsp. water
2 tbsp. oleo
1/3 c. lemon juice

Mix cake ingredients well and bake in 9 x 13 inch pan according to package directions. After taking cake out of oven, pierce with fork lots of times. Pour mixed frosting over hot cake slowly. Don't oil sides of pan so cake won't pull away. Davenport, IA

155279 -- LEMON CHEESE CAKE

1 1/2 pkgs. graham crackers
1 stick oleo, melted
1 (6 oz.) pkg. lemon Jello
3 tbsp. lemon juice
1 (8 oz.) pkg. cream cheese
3/4 c. vanilla
1 can chilled milnot

Mix graham crackers and oleo together. Press 3/4 into 9 x 13 inch pan. Save rest for topping. Cream together cheese, sugar and vanilla. Add pineapple. Add into hot Jello and mix well. Whip chilled milnot until stiff and pour into Jello and cheese mix; turn and fold until well blended. Sprinkle remaining graham crackers on top. Chill until ready to serve. Ottawa, IL

155280 -- LEMON PUDDING CAKE

1 yellow cake mix
1 sm. pkg. instant lemon pudding
4 eggs

1/3 c. oil
1 c. plus 2 tbsp. water

Mix above ingredients for 4 minutes. Grease and flour a 9 x 13 inch pan. Bake for 40 minutes at 350 degrees. Mix one small can lemonade concentrate and 2 1/2 cups powdered sugar. Make holes in cake with fork all over. Pour this mixture over cake and place back in oven for 5 minutes. Cool and serve.
Ottawa, IL

155281 -- STRAWBERRY CAKE

1 white cake mix
1 pkg. strawberry Jello
4 eggs
3/4 c. oil
1 pkg. frozen strawberries, thawed
1/4 c. water

Save 1/4 cup of strawberries for glaze. Mix and bake at 325 degrees for 1 hour.

--GLAZE:--

1 c. powdered sugar
1/4 c. strawberries

Mix and frost while warm. Coon Rapids, MN

155282 -- PECAN FILLED ANGEL CAKE

1 (10 inch) angel food cake
1 qt. butter pecan ice cream, softened
1 c. heavy cream
1/4 c. sugar
1/3 c. toasted pecans, chopped

Place cake on board or heavy foil. With electric knife, slice a layer of cake about 1 inch from top; set aside. Make a hollow in cake by cutting down into it 1 inch from the outer edge and 1 inch from the middle hole, leaving a substantial 1-inch base on bottom of cake. Remove excess cake to form a cavity. Spoon ice cream into cavity in cake; replace top of cake and press down against ice cream. Wrap cake in foil and freeze until firm but not hard (about 2 hours). Whip cream until soft peaks form. Add sugar, whipping until stiff. Frost top and sides of cake with sweetened whipped cream. Garnish with pecans. Freeze for at least 1/2 hour longer. Cut into wedges with electric knife. Coon Rapids, MN

155283 -- CARROT CAKE

1 1/2 c. corn oil
2 c. sugar
3 eggs
1 (8 oz.) can crushed pineapple (don't drain)

2 c. carrots, shredded
2 1/4 c. flour
2 c. coconut flakes
1 c. nuts, chopped
2 tsp. cinnamon
2 tsp. soda
2 tsp. vanilla
1 tsp. salt

Mix in a large bowl with a wooden spoon until blended. All ingredients get mixed together. Just dump into the bowl at the same time. Grease and flour a 9 x 13 inch pan. Bake for 1 hour at 350 degrees. Frost with cream cheese frosting. I usually use the canned Betty Crocker. Minneapolis, MN

155284 -- PETITE CHERRY CHEESECAKE

2 (8 oz.) pkgs. cream cheese, softened
3/4 c. sugar
2 eggs
1 tbsp. lemon juice
1 tsp. vanilla
Vanilla wafers
1 lg. can cherry pie filling

Beat cream cheese, sugar, eggs, lemon juice and vanilla until light and fluffy. Line muffin pans with paper baking cups and place vanilla wafer in bottom of each cup. Fill cups 2/3 full with mixture. Bake 15 to 20 minutes or until set at 375 degrees. Top each with 1 tablespoon cherry pie filling. Serves 24.
Marietta, GA

155285 -- GENUINE BAKED CHEESECAKE

--CRUST:--

2 1/8 c. graham cracker crumbs
1/2 c. butter, melted
3/8 c. sugar

Combine and press into spring pan.

--FILLING:--

4 (8 oz.) pkgs. cream cheese
1 1/4 c. sugar
1 tbsp. vanilla
2 tbsp. & 1 tsp. flour
3 eggs & 1 egg yolk
1 1/4 c. milk

Combine cream cheese, sugar and vanilla and beat until creamy. Add 2 tablespoons and 1 teaspoon

flour. Blend and add 3 eggs and 1 egg yolk. Blend. Add 1 1/4 cups milk. Mix only until combined. Pour into crust. Remove excess crust. Bake at 450 degrees for 10 minutes and then at 300 degrees for 55 minutes. Turn oven off and crack door for 10 minutes. Cool 1/2 hour, loosen edges with knife. Cool, remove sides of pan and allow to cool completely. Somonauk, IL

155286 -- RHUBARB CAKE

2 c. sugar
1 c. oleo
2 eggs
2 tsp. cinnamon
2 tsp. soda
1/4 tsp. salt
1 c. cold coffee
3 c. flour
3 c. rhubarb, chopped
1/2 c. brown sugar
1/2 c. nuts, chopped

Cream sugar, oleo and eggs together. Add cinnamon, soda and salt. Alternately add coffee and flour. Stir in rhubarb. Pour into 9 x 13 inch baking pan. Top with brown sugar and nuts. Bake 45 minutes at 350 degrees. Serve with whipped topping or vanilla ice cream. Sheridan, IL

155287 -- DUMP CAKE

1 (16 oz.) can crushed pineapple, don't drain
1 can cherry pie filling
1 box yellow cake mix
1 c. pecans, chopped
2 sticks butter

Grease a 9 x 13 inch pan. Spread pineapple on bottom of pan. Dump in pie filling. Gently spread out. Don't mix up. Pour cake mix over this. Sprinkle nuts. Drop butter by spoonfuls on top. Bake at 350 degrees for 1 hour. Marietta, GA

155288 -- CHOCOLATE YUM YUM CAKE

--BOTTOM LAYER:--

1 box chocolate cake mix
1 c. pecans, chopped
1 stick real butter

Mix like pie crust and pat in 9 x 13 inch pan.

--TOP LAYER:--

1 (8 oz.) pkg. cream cheese, softened
1 box powdered sugar
3 eggs
1 tsp. vanilla

Mix together and spread on top of bottom layer. Bake at 350 degrees for 40 minutes. Cut into small bars. Marietta, GA

155289 -- DATE CHOCOLATE CHIP CAKE

1 c. dates, chopped
1 c. boiling water
1 tsp. soda
1 c. sugar
1 c. shortening
2 eggs, well beaten
1 3/4 c. all-purpose flour, sifted
1/2 tsp. salt
1 tbsp. cocoa
1 tsp. vanilla
1/2 pkg. chocolate chips
1/2 c. nuts, chopped

Combine dates, boiling water and soda. Cool. Cream shortening and sugar. Add eggs. Add date mixture. Sift flour, salt, cocoa, mix; add vanilla. Put in 9 x 13 inch cake pan. Top with chocolate chips and nuts. Bake 40 minutes at 325 degrees. Makes its own frosting. Can be topped with ice cream or whipped cream. Marietta, GA

155290 -- BUTTER NUT POUND CAKE

1 c. Crisco
2 c. sugar
6 lg. eggs
1 tbsp. vanilla, butternut flavoring
2 c. plain flour

Grease and flour a tube pan. Heat oven to 325 degrees. Cream Crisco and sugar, add flavoring. Add eggs, one at a time, beating well after each. Slowly add flour and mix well. Bake one hour or until done. Test with toothpick. Cool on rack 10 minutes. Then turn out on a rack to cool.

155291 -- FRESH COCONUT

1 (16 oz.) can cream of coconut
1 box vanilla cake mix
1 pkg. fresh frozen shredded coconut

Bake cake in oblong pan at 350 degrees. Cool cake. Put fresh coconut on top while warm. Pour all of cream of coconut milk over cake. Let set out overnight, then refrigerate.

155292 -- BLUEBERRY POUNDCAKE

1 c. butter, softened
2 c. sugar
4 eggs
1 tsp. vanilla
1 tsp. baking powder
1/2 tsp. salt
3 c. all-purpose flour
1 pt. fresh blueberries or 2 c. canned berries, drained

Cream butter and sugar and add eggs one at a time. Beat until fluffy. Add vanilla. Sift 2 cups flour, salt and baking powder; add to creamed mixture and beat. Dredge berries in remaining cup of flour. Fold berry mixture gently into creamed mixture. Pour into a tube pan that has been buttered and coated with sugar. Bake at 325 degrees for 1 hour and 15 minutes.

155293 -- APPLE CAKE

3 c. plain flour
1 1/2 tsp. baking soda
1/2 tsp. salt
1 tsp. cinnamon
1 c. white sugar
1 c. brown sugar 2 eggs
1 1/2 c. salad oil
2 tsp. vanilla
1 c. pecans
3 c. apples

Sift twice the flour, soda, salt and cinnamon. Set aside. Beat eggs and sugar until creamy. Add oil and vanilla and beat until smooth. Add flour, mix well. Add pecans and apples. Bake at 325 degrees for 1 hour and 15 minutes.

-SAUCE:--

1/2 c. butter
1/2 c. milk
1/2 c. brown sugar

Boil 5 minutes. Spread on top and sides of cake.

155294 -- PINA COLADA CAKE

1 (18 1/2 oz.) pkg. yellow cake mix

1 1/2 c. water
2 eggs
1 (3 1/2 oz.) can shredded coconut, divided
1 (16 oz.) can cream of coconut
1 (9 oz.) container frozen whipped topping, thawed
1/4 c. pecans, chopped

Combine cake mix, water, eggs and half of the coconut. Turn into greased 9 x 13 inch baking pan. Bake in 350 degree GAS oven 30 to 35 minutes, or until done. Remove from oven and punch holes in top while hot. Pour cream of coconut over hot cake. Cool thoroughly. Combine remaining coconut with whipped topping and spread over the cake. Sprinkle pecans over cake. Refrigerate.

155295 -- HOOSIER CAKE

2 c. all-purpose flour
2 c. sugar
1 tsp. baking soda
1/2 tsp. salt
2 sticks (1 cup) butter
4 tbsp. cocoa
1 c. water
1/2 c. buttermilk
2 eggs
1 tsp. vanilla extract

--FROSTING:--

1 stick (1/2 c.) butter
4 tbsp. cocoa
6 tbsp. buttermilk
1 lb. confectioners sugar
1 tbsp. vanilla
Chopped walnuts or pecans (optional)

In a large bowl combine flour, sugar, soda and salt. Stir to combine. In a medium saucepan, combine butter, cocoa and water, heat, stirring until butter melts. Add to dry ingredients. Beat well to blend. Stir in buttermilk, eggs and vanilla. Beat well to combine. Divide batter between 29 inch round layer cake pans that have been greased and floured. Bake at 350 degrees for 40 to 45 minutes or until cake tests done. Remove to rack to cool for 10 minutes, then invert onto rack to cool completely. Make frosting: In a medium saucepan combine butter, cocoa, buttermilk; bring to boiling, stirring. Remove from heat and add confectioners sugar and vanilla. Beat until smooth. Frost cake when cake is completely cold and frosting is just warm to the touch. Makes 9 inch double layer cake.

155296 -- POPPY SEED CAKE

--DRY:--

1 pkg. Butter Recipe cake mix
1/4 c. sugar
Dash of salt
1 sm. pkg. instant butterscotch pudding
1 3/4 tbsp. popppy seeds

--WET:--

3 to 4 eggs
1/2 c. sour cream
1/2 c. oil
3/4 c. orange juice

Pour wet ingredients over dry ingredients in a large mixing bowl. Beat for 4 minutes. Pour into a greased and floured tube or bundt pan. Bake for about 1 hour at 325 degrees. Cool on wire rack. NOTE: Pineapple, peach or apricot nectar.

155297 -- PLUM GOOD CAKE

2 c. self-rising flour, sifted
2 c. sugar
3 eggs
3/4 c. oil
1 tsp. cinnamon
2 sm. jars of plum baby food
1 c. nuts, chopped

Mix all ingredients in a large mixing bowl. Pour batter into a greased and floured tube pan. Bake at 350 degrees for 50 to 60 minutes.

155298 -- FLOWER POT CAKE

1 pkg. Oreo cookies
Your favorite cheese cake recipe
1 (16 oz.) can sweet cherry pie filling
1 bag of gummy worms (5 or 6)
1 flower pot
1 stem of artificial flowers
1 spade shovel

Crumble Oreo cookies in bottom of flower pot. Place a layer of the cheesecake, then a layer of pie filling and then a layer of Oreo crumbs. Alternate layers until flower pot is filled to the rim. Chill in refrigerator for about 6 hours. Place gummy worms on top of cake and place the stem of flowers in the pot to make it look like a plant. This can be used as a centerpiece and fool everyone.

155299 -- EASY CHEESE CAKE

1 (9 inch) graham cracker crust
1 (8 oz.) pkg. cream cheese, softened
1 (14 oz.) can Eagle Brand milk
1/3 c. lemon juice
1 tsp. vanilla extract

In medium bowl; beat cheese until light and fluffy. Add sweetened condensed milk; blend thoroughly. Stir in lemon juice and vanilla. Pour into crust. Chill 2 hours or until set. TIP: Add any of your favorite fruit pie fillings or toppings to top of this cheesecake recipe and serve chilled.

155300 -- BLACK WALNUT SPICE CAKE

1 c. black walnut meats
1/2 c. shortening
2 c. brown sugar
3 eggs, separated
3 c. flour
1/2 tsp. salt
1/2 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1/2 tsp. ground cloves
1 tsp. baking powder
3/4 c. milk

Place nutmeats in boiling water for a few minutes, then drain. Cream shortening and add sugar. Add well beaten egg yolks. Sift together dry ingredients and add alternately with milk to the creamed mixture. Add nutmeats. Fold in well beaten egg whites. Bake in three layers at 350 degrees.

155301 -- 7 - UP POUND CAKE

2 sticks butter
1/2 c. shortening
3 c. sugar
5 eggs
3 1/2 c. plain flour
1 (10 oz.) bottle of 7-Up 1 tsp. vanilla flavoring
1 1/2 tsp. lemon flavoring

Cream butter and shortening. Mix together sugar and eggs, then flour and 7-Up and then flavoring. Cook in the middle of oven for 1 1/2 hours at 325 degrees in a preheated oven.

155302 -- OLD FASHIONED POUND CAKE

1 c. Crisco
1 stick butter, softened
3 c. sugar

6 eggs (1 at a time)
3 c. plain flour, sifted
1 tsp. baking powder, sifted
1 c. milk
1 tsp. lemon flavoring
1 tsp. vanilla flavoring

Mix together first 4 ingredients, then add the next 2 ingredients sifted together. Mix, add last 4 ingredients and mix together well. Bake 1 1/2 hours at 325 degrees.

155303 -- DO NOTHING CAKE

2 c. all-purpose flour
1/2 tsp. salt
2 c. sugar
1 tsp. vanilla
Topping (below)
2 eggs, slightly beaten
1 (20 oz.) can crushed pineapple, undrained
1 tsp. baking soda

Combine all ingredients and mix by hand. Do not use electric mixer. Pour into a greased 9 x 12 inch pan and bake for 30 to 35 minutes at 350 degrees. Spread topping over cake while warm. Makes 12 servings.

--TOPPING:--

1 (5 oz.) can milk
1/2 c. butter
1 c. sugar
1 1/2 c. coconut
1 c. pecans, chopped

Mix milk, sugar and margarine together. Boil 5 minutes. Add coconut and pecans. Spread over warm cake.

155304 -- COCONUT POUND CAKE

2 sticks butter
3 c. sugar
3 c. plain flour
1 c. milk
1 (14 oz.) pkg. Angel Flake coconut
2/3 c. shortening (Crisco)
6 eggs
1 tsp. baking powder
2 tsp. coconut flavoring

Cream butter, shortening and sugar until fluffy; add eggs. Beat well. Add flour, baking powder and milk alternately to egg mixture. Beat well; add flavoring and beat. Fold in 1/2 of package of coconut. Place in tube pan. Bake at 300 degrees for 1 hour and 30 minutes. (Be sure to use real butter.) Cool in pan.

--FROSTING:--

1 stick margarine
1 box powdered sugar, sifted
4 tbsp. milk

Melt margarine; add milk and powdered sugar. Add 1/2 package of Angel Flake coconut. Stir to spreading consistency. If too stiff, add more milk, 1 teaspoon at a time. Spread on cake.

155305 -- CHOCOLATE POUND CAKE

3 c. plain flour
3 c. sugar
1 c. Crisco shortening
1 1/4 c. sweet milk
6 eggs
1/2 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
4 heaping tbsp. cocoa
2 sticks margarine

Mix flour, cocoa, salt and baking powder together. Cream Crisco, margarine and sugar. Add eggs, beating in well. Add milk and flour alternately, beating well. Add flavoring; beat. Bake in a greased tube pan at 325 degrees for 1 1/2 hours.

--FROSTING:--

1/2 c. Crisco
1/4 tsp. salt
2/3 c. canned milk (1 sm. can)
2 c. sugar
2 tbsp. cocoa

Combine all together. Cook for 2 minutes, stirring constantly. Test by dropping in cold water. When ball forms when it hits the water, the frosting is done. Cool and spread on cake.

155306 -- DUTCH APPLE CAKE

4 med. cooking apples
2 eggs
1 tsp. vanilla
1 c. cooking oil
1 1/2 c. sugar

2 c. all-purpose flour
1 tsp. baking soda
1 tsp. salt
1 tsp. ground cinnamon
1 c. walnuts, finely chopped

Peel, core and finely chop apples. In large mixer bowl, combine eggs and vanilla. Beat at high speed of electric mixer for 2 minutes or until light. Gradually add oil, beating for 2 minutes or until thick. Gradually beat in sugar, stir together flour, baking soda, salt and cinnamon. Add flour mixture, apples and walnuts alternately to creamed mixture, beat well after each addition. Beat at medium speed for 3 minutes. Turn batter into greased and floured 9 inch tube pan. Bake in 350 degree oven for 55 to 60 minutes or until cake tests done. Remove from pan after cool. Drizzle with confectioners icing.

--CONFECTIONERS ICING:--

1 c. powdered sugar, sifted
1/4 tsp. vanilla
Milk

In small bowl combine powdered sugar, vanilla, and enough milk to make of drizzling consistency.

155306 -- DUTCH APPLE CAKE

4 med. cooking apples
2 eggs
1 tsp. vanilla
1 c. cooking oil
1 1/2 c. sugar
2 c. all-purpose flour
1 tsp. baking soda
1 tsp. salt
1 tsp. ground cinnamon
1 c. walnuts, finely chopped

Peel, core and finely chop apples. In large mixer bowl, combine eggs and vanilla. Beat at high speed of electric mixer for 2 minutes or until light. Gradually add oil, beating for 2 minutes or until thick. Gradually beat in sugar, stir together flour, baking soda, salt and cinnamon. Add flour mixture, apples and walnuts alternately to creamed mixture, beat well after each addition. Beat at medium speed for 3 minutes. Turn batter into greased and floured 9 inch tube pan. Bake in 350 degree oven for 55 to 60 minutes or until cake tests done. Remove from pan after cool. Drizzle with confectioners icing.

--CONFECTIONERS ICING:--

1 c. powdered sugar, sifted
1/4 tsp. vanilla
Milk

In small bowl combine powdered sugar, vanilla, and enough milk to make of drizzling consistency.

155307 -- PLAIN CAKE

2 c. plain flour
1 c. self-rising flour
2 c. sugar
4 eggs
1 c. milk
1 tbsp. flavoring (your choice)
1/3 c. oil
Pinch of salt

Grease and flour tube pan. Mix ingredients and pour into pan. Bake at 350 degrees.

155308 -- CARROT CAKE

1 1/2 c. salad oil
2 c. sugar
4 eggs, separated
4 tbsp. hot water
2 1/2 c. plain flour
1 1/2 c. carrots, grated
1 tsp. cinnamon

Mix oil, sugar and egg yolks. Beat well, add hot water and flour. Blend well. Add grated carrots, and cinnamon. Beat egg whites until stiff, add to flour mixture. Bake at 350 degrees for 25 minutes.

155309 -- CARROT CAKE ICING

1 (8 oz.) pkg. cream cheese
1/2 stick butter
1 box 10X sugar
1 c. nuts
Milk

Combine cream cheese, butter, sugar and nuts. Add enough milk until spreading consistency.

155310 -- BROWNIE CAKE

1 pkg. Devil Food cake mix
1 stick margarine
3 eggs
1 (8 oz.) pkg. cream cheese
1 box powdered sugar

Mix together cake mix, margarine and 1 egg. Press in bottom of greased Pyrex baking dish. Mix cream cheese, 2 eggs, and powdered sugar. Spread over cake mixture. Bake at 350 degrees for 45 minutes.

155311 -- EASY POUND CAKE

3 sticks margarine
1 box powdered sugar
6 eggs
3 c. plain flour
1 tsp. vanilla

Cream margarine and sugar. Add eggs, one at a time. Add flour and vanilla. Bake in tube pan at 350 degrees for 1 hour.

155313 -- 1-2-3-4 CAKE

1 c. butter
2 c. sugar
3 c. flour
4 eggs
1 c. milk
2 tsp. baking powder
1 tsp. vanilla

Cream butter with vanilla. Add sugar gradually. Add eggs, 1 at a time and beat until creamy. Add flour 1/3 at a time, alternately with 1/2 cup of milk at a time. Add flour last. May be baked in large tube pan at 350 degrees until done or 4 (8 or 9 inch) pans. May vary by adding 1 1/2 squares of melted chocolate to 1/2 of the batter by adding alternately with plain batter to make marble cake. Bake at 350 degrees for 20 to 25 minutes. Largo, Florida

155314 -- WACKY CAKE

1 1/2 c. flour
1/2 tsp. salt
3 tbsp. cocoa
1 tsp. baking soda
1 c. sugar

Make three holes in this mixture with a spoon. In the first put 6 tablespoons salad oil, in the second put 1 teaspoon vinegar, in the third put 1 teaspoon vanilla. Pour 1 cup of water over all and stir until mixed. Easy, delicious chocolate cake made right in the baking pan. Delicious with broiled marshmallow frosting. Bake at 350 degrees for 30 minutes, before putting on frosting. Palm Harbor, Florida

155315 -- MOTHER'S OATS CAKE

1 1/4 c. boiling water
1 c. oatmeal
1/2 c. oleo
1 c. brown sugar

1 c. white sugar
2 eggs
1 1/3 c. flour
1 tsp. soda
1/2 c. nuts
1 tsp. salt
1 1/2 tsp. cinnamon

--ICING:--

1/2 tsp. vanilla
6 tbsp. melted oleo
1/2 c. coconut
1/2 c. brown sugar
1/4 c. evaporated milk
1/2 c. nuts

Pour boiling water over oatmeal and let cool. Combine oleo, brown sugar, white sugar and eggs. Add oatmeal. Combine flour, soda, salt, cinnamon and nuts. Add mixture together. Bake in 350 degree oven for 35 minutes in 8 x 10 inch pan. Combine all ingredients for icing and ice while warm. Palm Harbor, Florida

155316 -- AUNT ELEANOR'S SUNSHINE CAKE

5 eggs, separated
1/2 c. cold water
1 1/2 c. sugar
1 1/2 c. flour (cake & sifted)
1/4 tsp. cream of tartar
Pinch of salt
1 tsp. vanilla

Beat egg yolks until pale yellow, add water and beat few more minutes. Add sugar to eggs, also vanilla. Beat until fluffy. Beat in little flour with egg beater then add rest of flour gradually, folding in each addition thoroughly. Beat egg whites separately until almost stiff. Fold into other mixture gradually. Bake 45 minutes (approximately) in a 325 degree oven or until it springs back after touched. Tampa, Florida

155317 -- EASY COCONUT CAKE

Duncan Hines yellow cake mix with butter

--FROSTING:--

2 (6 oz.) pkgs. frozen coconut
2 (8 oz.) cartons sour cream
2 c. sugar
1 (9 oz.) carton Cool Whip

Bake and mix cake according to directions on package using 2 (8 or 9 inch) round cake pans. When cool, split layers to 4. Frosting with following: Mix 2 (6 ounces) packages coconut, 2 (8 ounce) cartons sour cream, 2 cups sugar and 1 (9 ounce) carton Cool Whip. Refrigerate for 3 days before serving. Clearwater, Florida

155318 -- OUR FAVORITE CAKE

1 pkg. yellow cake mix
1 pkg. instant vanilla pudding
4 eggs, unbeaten
3/4 c. salad oil
3/4 c. sherry
1 tsp. nutmeg

Put all ingredients into a bowl. Beat for 5 minutes at medium speed. Pour into greased tube pan or mold and bake for 45 minutes at 350 degrees. Tampa, Florida

155319 -- BETTER THAN SEX CAKE

--STEP I:--

1 box yellow cake mix without pudding in mix
1 can crushed pineapple
1/2 c. sugar

Bake cake in 9 x 13 inch pan. Puncture top of cake with toothpicks. Mix sugar, pineapple and pour over cake.

--STEP II:--

Cook 1 package vanilla pudding and pour over cake. Set in refrigerator to chill. Spread Cool Whip over cake and top with coconut. Leave cake in pan and keep in refrigerator. Largo, Florida

155320 -- COUSIN KATIE'S ICE BOX CAKE

1 box Duncan Hines yellow butter cake mix

Cook as directed. Remove from oven and while hot, punch holes all over cake. Pour over: 1 can Eagle Brand milk
1 can white cream of coconut

Refrigerate for 24 hours (cover with foil). Put dollops of Cool Whip on each slice. This can be cooked in 2 round layer pans or a 9 x 13 inch oblong pan. Tampa, Florida

155321 -- YUMMY CAKE

2 c. sugar

2 c. flour
2 eggs
2 tsp. soda
1/2 tsp. salt
1 tsp. baking powder
1 (20 oz.) can crushed pineapple
1 c. nuts, broken
1 tsp. vanilla

Beat eggs and sugar together. Add vanilla and pineapple. Add dry ingredients keeping some to dredge the nuts to add last. Bake at 350 degrees for 35 to 40 minutes in a 13 x 9 inch pan, greased and floured.

--ICING FOR YUMMY CAKE:--

1 (4 oz.) pkg. cream cheese
1/2 stick oleo
1 c. confectioners' sugar
1/2 tsp. vanilla

Mix softened oleo and cream cheese. Add confectioners' sugar and vanilla. Spread on cake. Clearwater, Florida

155322 -- DOLLY'S PLAIN TUBE CAKE

2 sticks oleo
1 2/3 c. sugar
2 c. flour, sifted 5 eggs
1 tsp. vanilla

Cream oleo and sugar. Add vanilla and 5 eggs, cream well. Add 2/3 cups sugar and flour alternately. Grease and flour tube pan or 2 small loaf pans. Bake 45 minutes or 1 hour at 325 degrees. Check with straw or toothpick after 50 minutes. Tampa, Florida

155323 -- LITTLE CHOCOLATE CUPCAKES

1/4 c. butter
1 c. sugar
1/2 c. milk
2 eggs
2 sq. melted chocolate
1 c. pastry flour (Wondra)
1 tsp. baking powder
1 tsp. vanilla

Cream butter. Add sugar slowly, then the beaten egg yolks. Melt chocolate and add flour and baking powder sifted together, alternating with milk. Add vanilla and fold in stiffly beaten egg white. Bake in greased muffin pan -- try 10 minutes at 350 degrees. Dunedin, Florida

155324 -- CHEESECAKE CUPCAKES

3 pkgs. (8 oz. each) cream cheese
5 eggs
1/2 c. butter or margarine
1 1/2 tsp. vanilla
3/4 c. sugar
1 can cherry or blueberry pie filling
1 pt. sour cream
2 tsp. sugar
1/2 tsp. vanilla

Mix well with beater the first 5 ingredients. Pour into 24 lined cupcake pans. Bake at 300 degrees for 40 minutes. Remove from oven and cool 5 minutes. A dent will form in the center. Fill the dent with the pie filling (or thickened berries). Top with sour cream mixed with sugar and vanilla. Bake for another 5 minutes. San Diego, California

155325 -- CHESS TARTS

--PASTRY:--

2 c. flour
1/2 tsp. salt
1/2 tsp. baking powder
2/3 c. shortening & 2 tbsp. melted butter or margarine
5 to 7 tbsp. cold water
1 tsp. Vinegar

Mix dry ingredients. Cut in the shortening and butter. Combine 5 tablespoons water and the vinegar and add to form dough. If more cold water is needed, add the extra 1 or 2 tablespoons. Use walnut-sized bits of dough and press into greased gem pans (2 inch) or muffin tins to form a shell. Refrigerate a few hours or overnight. Add filling and bake at 350 degrees for 25 to 30 minutes. This should make about 22 small tarts or 12 muffin sized tarts.

--FOR FILLING:--

1 c. chopped walnuts
1/2 c. raisins or chopped dates
2 eggs
3/4 c. sugar
1/3 c. butter, melted 1 tsp. vanilla

Pour over nuts and raisins. Bake and remove carefully after 10 minutes. San Diego, California

155326 -- DUMP CAKE

Canned pie filling (cherry, apple, blueberry are good)

1 layer cake mix ("Jiffy" mix), white or yellow
1 c. chopped nuts
1/4 lb. butter

Spread filling in 8 x 8 inch pan. Spread dry cake mix over filling. Sprinkle nuts and drizzle melted butter. Bake at 350 degrees for 45 minutes. Serve with whipped topping or vanilla ice cream. 9 generous servings. Tucson, Arizona

155327 -- RUTH'S BLACK FOREST DUMP CAKE

1 (8 oz.) can crushed pineapple, drained, save juice
1 (21 oz.) can cherry pie mix
1 (18 oz.) Devil's food cake mix
1 c. chopped pecans
1/2 c. melted oleo
Whipped topping

Lightly grease 13 x 9 inch pan, layer drained pineapple. Second layer - add pie filling. Third layer - dry cake mix over filling. Fourth layer - sprinkle with pecans. Combine melted butter and pineapple juice and pour over top. Bake 1 hour at 350 degrees. Clearwater, Florida

155328 -- WALLBANGER CAKE

1 Duncan Hines orange or lemon cake mix
1 pkg. instant vanilla pudding, sm.
1/2 c. oil
1 c. orange juice
1/4 c. vodka
1/4 c. Galliano
4 eggs

Mix all ingredients together. Pour into a greased bundt pan or angel food pan or a 13 x 9 inch pan. Bake at 350 degrees for 40 minutes. Bundt pan for 45 minutes at 350 degrees.

--FROSTING:--

1 c. powdered sugar
2 tbsp. orange juice
Combine. Tampa, Florida

155329 -- BOURBON CAKE

1 pkg. yellow cake mix
1 (3 oz.) pkg. instant vanilla pudding mix
1/4 c. bourbon
4 eggs
1/2 c. milk

1/2 c. vegetable oil

Beat all ingredients together well. Pour into greased and floured tube pan. Bake at 350 degrees for 50 to 60 minutes or until done. Poke holes in warm cake and pour over the following.

--GLAZE:--

1/2 stick melted butter

1/2 c. sugar

1/4 c. bourbon

Combine. Wait 1 hour before removing cake from pan. Largo, Florida

155330 -- AFFITINITY CAKE

3/4 c. butter

2 c. brown sugar

3 eggs

1 c. milk

2 1/2 c. flour

2 tsp. baking powder

1 tsp. vanilla

1 c. chopped nuts

Do not mix above ingredients separately, put into bowl and beat all together 10 minutes. Bake in a slow oven (325 degrees) for 50 minutes. Tampa, Florida

155331 -- POOR MAN'S POUND CAKE

2 c. unsifted all-purpose flour

1 1/2 c. sugar

4 eggs

2 sticks margarine (or 1 stick margarine & 1 stick butter)

1/2 c. milk

1 tbsp. double acting baking powder

1 tbsp. vanilla extract

1/2 tsp. lemon extract

Put all ingredients together in a large mixing bowl. Beat at high speed for 10 minutes. Do not underbeat. Pour batter into an ungreased tube pan. Place in COLD oven. Set temperature at 350 degrees and bake for 1 hour. Bayside, New York

155332 -- SAND MOUNTAIN POUND CAKE

COLD OVEN TO START.

1 1/2 c. butter Crisco

3 c. sugar

5 eggs
1 c. milk
3 c. flour
1 tsp. vanilla
Pinch of salt

Add sugar, part at a time to Crisco. Beat until creamy. Add 5 eggs, 1 at a time. Add the milk and the flour alternately. Add salt and vanilla. Bake in tube cake pan. Bake at 275 degrees for 2 hours. START IN COLD OVEN. Dunedin, Florida

155333 -- MOCHA CAKE

--CAKE:--

4 eggs
1/2 c. sugar
1 tsp. salt
1 tbsp. rum
1 c. sifted flour
1/2 c. melted butter
6 egg yolks
1 1/3 c. confectioners' sugar
1 tbsp. rum
5 tsp. instant coffee powder
1 c. unsalted butter

--DECORATIONS:--

2 c. sliced blanched almonds Confectioners' sugar

Butter and flour a 9 inch cake pan. Preheat oven to 325 degrees. Put eggs, sugar, salt and rum in a large bowl and beat with the electric mixer until the mixture is white and thick and spins a very heavy ribbon when falling from the beaters; fold in the flour, then fold in the melted butter. It is essential never to stir so as not to deflate the batter. Turn into a prepared cake pan and bake 40 minutes on the lowest rack of a 325 degree oven. Invert onto a cake rack, let cool completely and split into 2 layers. To make the butter cream, put egg yolks, sugar, and coffee dissolved in rum in a large mixing bowl. Beat until very thick, light in color and spinning a heavy ribbon. Cream in the butter, tablespoon by tablespoon, until it has been completely absorbed. Toast the sliced blanched almonds in a 350 degree oven for 6 to 8 minutes or until golden. Cool. Fill the cake with 2/3 of the cream. Spread the remainder all around its sides and top; spread the almonds all over the cake and dust lightly with confectioners' sugar. 12 to 16 servings. Dunedin, Florida

155334 -- PEAR CAKE

1 1/2 c. boiling water
1 c. rolled oats
1/2 c. margarine
1 c. sugar

1 c. brown sugar
3 eggs
1 tsp. vanilla
1 1/2 c. flour
1/2 tsp. each nutmeg, ginger, cloves
1/2 c. chopped nuts
2 c. cored & finely chopped pears
1 tsp. cinnamon
1 tsp. baking soda
1/2 tsp. salt

Pour water over oats and allow to sit for 1/2 hour. Cream butter and sugar; beat in eggs and vanilla. In a large bowl, toss pears with flour, mix in soda, salt, spices and nuts. Fold in oatmeal and egg mixture until thoroughly blended. Pour into greased and floured baking pan. Bake at 350 degrees for 35 to 45 minutes or until wooden pick inserted near center comes out clean. Cool. Serve with whipped topping.

La Mesa, California

155335 -- MANDARIN ORANGE CAKE

1 pkg. yellow cake mix (without pudding mix)
1 (11 oz.) can mandarin oranges, undrained
4 eggs
1/2 c. vegetable oil

Combine cake mix, mandarin oranges, eggs and oil. Beat 2 minutes at high speed. Reduce to low speed, beat 1 minute. Pour batter into 3 greased and floured 9 inch round cake pans. Bake at 350 degrees for 20 to 25 minutes. Cool in pans 10 minutes. Remove layers from pans and let cool completely.

--ICING:--

1 (15 oz.) can crushed pineapple, drained
1 (9 oz.) carton frozen whipped topping, thawed (Cool Whip)
1 (3 3/4 oz.) pkg. vanilla instant pudding mix

Combine all ingredients. Beat 2 minutes. Let stand 5 minutes or until mixture is of spreading consistency. Spread mixture between layers, top and side of cake. Chill 2 hours before serving. Store in refrigerator. Fort Worth, Texas

155336 -- DATE CAKE

1 c. granulated sugar
1 c. Miracle Whip
2 c. plus 1 tbsp. flour
2 tsp. soda
1 c. chopped dates, placed in 1 c. boiling water, let stand until cool 1 tsp. Vanilla

Mix all. Sprinkle brown sugar on top. Bake in 8 x 8 inch pan for 30 minutes at 350 degrees. Clearwater, Florida

155337 -- COLONIAL CARROT PECAN CAKE

1 c. salad oil
2 c. granulated sugar
2 c. sifted flour
2 tsp. baking powder
2 tsp. baking soda
2 tsp. cinnamon
1 tsp. salt
4 eggs
3 c. grated raw carrots
1 c. finely chopped pecans

Combine oil and sugar, mix well. Sift together remaining dry ingredients. Add eggs, 1 at a time, mixing well after each addition. Add carrots and mix well, then mix in pecans. Pour into lightly oiled 10 inch tube pan or flat pan that has been sprayed with Pam or similar product. Bake in slow oven (325 degrees) for about 1 hour and 10 minutes. After cooling in pan remove and frost with Orange Glaze.

--ORANGE GLAZE:--

1/4 c. cornstarch
1/2 tsp. salt
1 tsp. fresh lemon juice
2 tbsp. grated orange peel
1 c. fresh orange juice
1 c. granulated sugar
2 tbsp. butter

Combine sugar and cornstarch in saucepan. Add juices slowly and stir until smooth. Add remaining ingredients. Cook over low heat until thick and glossy. Cool and spread on cake. Clearwater, Florida

155338 -- CHOCOLATE - AMARETTO CHEESECAKE

You can substitute an 8-inch pan for this cheesecake recipe, if desired. The larger cheesecake will require only 45 to 50 minutes baking time.

6 chocolate wafers, finely crushed
1 1/2 c. light process cream cheese product
1 c. sugar
1 c. 1% low-fat cottage cheese
1/4 c. plus 2 tbsp. unsweetened cocoa
1/4 c. all-purpose flour
1/4 c. amaretto
1 tsp. vanilla extract
1/4 tsp. salt
1 egg
2 tbsp. semi-sweet chocolate

mini-morsels
Chocolate curls (opt.)

Sprinkle chocolate wafer crumbs in bottom of a 7-inch springform pan. Set aside. Position knife blade in food processor bowl; add cream cheese and next 7 ingredients, processing until smooth. Add egg and process just until blended. Fold in chocolate morsels. Slowly pour mixture over crumbs in pan. Bake at 300 degrees for 65 to 70 minutes or until cheesecake is set. Let cool in pan on wire rack. Cover and chill at least 8 hours. Remove sides of pan, and transfer cheesecake to a serving platter. Garnish with chocolate curls, if desired. Yield: 12 servings. CHOCOLATE-MINT CHEESECAKE: Substitute 1/4 cup creme de menthe for amaretto. Yield: 12 servings. Clearwater, Florida

155339 -- STRAWBERRY GLAZED CHEESECAKE

--CRUST:--

1 3/4 c. fine graham cracker crumbs (about 20)
1/4 c. finely chopped walnuts (opt.)
1/2 c. butter, melted
1/2 tsp. cinnamon

--FILLING:--

3 well-beaten eggs
1/2 c. sugar
1/2 tsp. almond extract
2 c. dairy sour cream
2 (8 oz.) cream cheese
2 tsp. vanilla
1/4 tsp. salt

--GLAZE (opt.):--

2 c. fresh strawberries
3/4 c. water
2 tbsp. cornstarch
1/2 c. sugar

Make crust and press to sides and bottom of 9 inch springform pan. Sides should be 1 3/4 inches high. FILLING: Combine eggs, cream cheese, 1/2 cup sugar, vanilla, almond extract and salt. Beat until smooth. Blend in sour cream. Pour in crust. Bake at 375 degrees for 30 minutes or just until set. Chill thoroughly 4 to 5 hours. Filling will be soft. GLAZE: Crush 1 cup strawberries. Add water and cook 2 minutes, stirring constantly. Cook and stir until mixture is thick and clear. Cool room temperature. Halve remaining berries. Place atop chilled cheesecake. Pour glaze over. Chill 2 hours. Serves 10. Colchester, Vermont

155340 -- CHEESECAKE

2 1/4 c. graham cracker crumbs

1/2 c. butter or margarine, melted
1 (8 oz.) pkg. cream cheese, softened
1/2 c. sugar
1 tbsp. lemon juice
1/2 tsp. vanilla
Dash of salt
2 eggs
1/4 c. milk

--TOPPING:--

1 c. sour cream
2 tbsp. sugar
1/2 tsp. vanilla

Combine crumbs and butter, press into buttered 8 inch pie plate building up the sides. To make filling, beat cream cheese until fluffy; gradually blend 1/2 cup sugar, lemon juice, vanilla and salt. Add eggs, 1 at a time, beating well after each. Pour filling into crumb crust. Bake in slow oven (325 degrees) for 25 to 30 minutes or until set. Combine the sour cream, 2 tablespoons of sugar and 1/2 teaspoon of vanilla; spoon over top of pie. Bake 10 minutes longer. Cool, chill several hours. Tampa, Florida

155341 -- HOLLYWOOD CHEESECAKE

--CRUST:--

1 1/2 c. Zwieback crumbs
3 tbsp. butter
2 tbsp. sugar

--FILLING:--

1 lb. cream cheese
1/2 c. sugar
1/8 tsp. cinnamon
1/2 tsp. vanilla
1 tsp. grated lemon peel
1 tbsp. lemon juice
2 egg yolks
2 egg whites

--TOPPING:--

1 1/2 c. sour cream
1 1/2 tbsp. sugar
1 tsp. vanilla

Blend crumbs with butter and sugar. Press into bottom of 8 inch Pyrex cake dish. Bake at 300 degrees for 5 minutes and cool. Blend cheese with sugar, cinnamon, vanilla, lemon peel and juice. Add egg yolks, 1 at a time. Mix well. Beat egg whites well and fold into mixture lightly. Pour on top of crust and bake at 325 degrees until you see a crack or two on top of filling. Cool slightly and on top of cake,

spread the sour cream topping. Return cake to oven for 10 minutes. Cool and refrigerate. Tampa, Florida

155342 -- LEMON CHEESECAKE

1/4 c. butter
1 1/2 c. graham cracker crumbs
8 oz. cream cheese
1 pkg. lemon Jello
1 c. sugar
1 can evaporated milk

Mix melted butter and cracker crumbs in pie plate and press to shape. Bake 15 minutes in moderate oven. Cool. Cream cheese in mixer. Add sugar and Jello mixed with 1/4 cup water. Whip COLD milk until thick. Add cheese mixture. Fill baked crust and chill. Belleair, Florida

155343 -- TOMATO SOUP CAKE

2 c. sifted cake flour or 1 3/4 c. sifted all-purpose flour
1 c. sugar
3 tsp. baking powder
1/2 tsp. ground cinnamon
1/2 tsp. ground cloves
1/2 tsp. ground nutmeg
1/2 c. hydrogenated shortening
1 can (10 1/2 oz.) condensed tomato soup
2 eggs

Preheat oven to 350 degrees. Grease and flour 2 (8 inch) round layer pans. Sift dry ingredients together into large bowl. Add shortening and 1/2 can soup. Beat on medium speed of electric mixer 2 minutes (150 strokes per minute by hand). Add remaining soup and eggs. Beat 2 minutes more, scraping bowl frequently. Pour into pans. Bake 30 to 35 minutes. Let stand in pans 10 minutes; remove and cool on rack. Frost with Cream Cheese Frosting or use your favorite white frosting. --VARIATIONS:--

DATE AND NUT: Fold 1 1/2 cups chopped dates and 1 cup chopped walnuts into batter after mixing. Pour into greased and floured pan (9 x 5 x 3 inches). Bake in a 350 degree oven for about 1 hour. NUT OR RAISIN: Fold 1 cup chopped nuts or 1 cup chopped raisins into batter after mixing. Pour into 2 greased and floured 8-inch round layer pans. Bake in a 350 degree oven for 30 to 35 minutes. Dunedin, Florida

155344 -- ITALIAN CREAM CAKE

1 stick butter
2 c. sugar
1/2 c. Crisco
1 c. buttermilk
2 c. flour

5 egg yolks
5 egg whites
1 tsp. soda
1 tsp. vanilla
1 c. nuts
1 can angel flake coconut

Cream shortening (butter and Crisco) and sugar. Add egg yolks and beat well. Combine flour and soda. Add to creamed mixture with buttermilk alternately. Stir in vanilla, coconut and nuts. Fold in beaten egg whites. Bake in greased and floured pans at 350 degrees for 25 minutes for layers. Serves 8 to 10.
Largo, Florida

155345 -- WHIPPED CREAM CAKE

1 sponge or pound cake (loaf size)
2 1/2 tbs. flour
3/4 c. sugar
Pinch of salt
1/2 c. orange juice
Juice of 1/2 lemon
1 beaten egg
Sm. piece butter

In double boiler, boil to custard above ingredients. Set aside to cool. Split 2 layers of cake (now 4). When mixture cools, add 1/2 pint of heavy cream whipped. Spread filling between each layer, on top and on sides. REFRIGERATE OVERNIGHT. Dunedin, Florida

155346 -- CARROT CAKE

2 c. sugar
1 1/2 c. cooking oil
4 eggs
2 c. cake flour
2 tsp. baking soda
1 tsp. salt
2 tsp. cinnamon
3 c. grated carrots
1 c. chopped pecans
1/2 to 1 c. raisins

Put sugar, oil and eggs in a mixing bowl and beat well. Sift the flour, baking soda, salt and cinnamon together and add to mixture slowly while beating. After it is well blended add raisins, carrots and pecans. Pour batter into 3 greased, 9-inch layer cake pans. Preheat oven to 325 degrees and bake for 30 - 45 minutes. Cool on racks, then ice with frosting below.

--FROSTING:--

1 c. butter or oleo
8 oz. cream cheese
1 lb. confectioners' sugar
2 tsp. vanilla

Mix butter with cream cheese. When well blended, slowly blend in sugar and vanilla. Pat Moore

155347 -- HAWAIIAN WEDDING CAKE

--CAKE:--

2 c. flour
2 c. sugar
2 tsp. baking soda
1/2 tsp. salt
1 (20 oz.) can crushed pineapple, undrained
2 eggs
1 c. chopped walnuts

--FROSTING:--

2 c. confectioners' sugar
1 (8 oz.) pkg. cream cheese
1/2 c. butter, softened
2 tbsp. milk
1 tsp. vanilla

Mix all cake ingredients, pour into oblong or bundt pan. Bake at 350 degrees for 30 minutes or until done. Frost when cool.

155348 -- ICE CREAM CAKE

24 Oreos, crushed
1/4 c. butter, melted
1/2 gal. ice cream
8 oz. Cool Whip
1/2 c. butter
1 1/2 sq. unsweetened chocolate
2/3 c. sugar
1 tsp. vanilla
2/3 c. evaporated milk
1/2 tsp. salt

Mix Oreos and 1/4 c. melted butter; spread in 9 x 13 inch pan and freeze until set. Layer ice cream over crust and freeze. Melt 1/2 cup butter and unsweetened chocolate on low heat. Add sugar, vanilla, milk and salt. Bring to a boil and cook until thickened. Cool, pour over frozen ice cream and freeze. Spread Cool Whip topping and freeze.

155349 -- APPLE CAKE

1 c. chopped walnuts
4 - 5 apples, peeled and diced
1 c. Crisco oil
2 c. sugar
2 tsp. vanilla
3 eggs, well-beaten
3 c. flour
1 tsp. salt
1 tsp. baking soda

Mix Crisco oil, sugar, eggs. Add dry ingredients. Add walnuts and apples. Bake at 325 degrees for 70 minutes in tube pan.

155350 -- STRAWBERRY DREAM CAKE

1 pkg. white cake mix, no pudding
1 (3 oz.) pkg. strawberry Jello
2 tbsp. flour
4 eggs
1/2 c. water
5 oz. frozen strawberries, thawed
1/2 c. oil
1 tsp. vanilla

Mix together cake mix, Jello, flour, eggs and water. Beat at medium speed for 2 minutes. Add strawberries and juice. Beat 1 minute. Add oil and beat 1 minute. Makes 6 cup cakes and 9 x 13 inch cake.

--FROSTING:--

Beat together
1/2 cup butter,
1 pound powdered sugar,
5 ounce thawed berries,
1 teaspoon vanilla.

If frosting is too thick add a little milk.

155351 -- TEXAS CAKE

2 c. flour
2 c. sugar
1/2 tsp. salt
1 tsp. baking soda

2 eggs
1/2 c. sour cream
1 tsp. vanilla
2 sticks butter
1 c. water
4 tbsp. cocoa

Mix first 7 ingredients. Then bring to a boil butter, water and cocoa. Mix all together, dry and wet ingredients. Pour into a greased cookie sheet with sides 11 x 17 x 1 inch. Bake 20 to 25 minutes at 350 degrees.

--ICING:--

1 stick butter
4 tbsp cocoa
6 tbsp. milk
1 box confectioners' sugar
1 tsp. vanilla
1 c. nuts

Melt butter, cocoa, milk. Add sugar, vanilla and nuts. Put icing on shortly after cake comes out of the oven.

155352 -- EASY CHOCOLATE CAKE

Sift and mix together.

1 1/2 c. flour
1 c. sugar
1 tsp. baking soda
3 tbsp. cocoa
1 tsp. salt

Add: 1 tsp. vanilla
1 tsp. vinegar
1 c. warm water
5 tbsp. melted shortening

Mix together and bake in an 8 inch square pan at 350 degrees for 45 minutes.

-MILE HIGH FROSTING:--

1 c. white Karo syrup
1 egg white
2 tsp. vanilla

Beat until stands in peaks in electric mixer. Spread on cooled cake.

155353 -- MY MOM'S TOMATO SOUP CAKE

2 c. flour
1 1/3 c. sugar
4 tsp. baking powder
1 tsp. baking soda
1 1/2 tsp. allspice
1 tsp. cinnamon
1/2 tsp. ground cloves
1/2 c. vegetable shortening
1 can tomato soup
2 eggs
1/4 c. water
1 c. raisins
1 c. chopped nuts

Sift dry ingredients together. Add shortening and soup. Beat at low speed 2 minutes. Add eggs and water; beat at medium speed 2 minutes. Stir in raisins and nuts. Pour into 10 inch tube pan (greased and floured). Bake at 350 degrees for 45 - 50 minutes. Frost with cream cheese frosting when cool.

155354 -- SHOO FLY CAKE

4 c. flour
2 c. sugar
1 c. shortening
2 c. warm water
1 c. baking molasses
1 tsp. baking soda

Mix flour, sugar, and shortening together; reserve 1 cup crumbs. Mix water, molasses and baking soda. Combine the two mixtures; put in 13 x 9 inch baking dish. Sprinkle the reserved crumbs over the top. Bake at 350 degrees for 45 minutes.

155355 -- JEWISH APPLE CAKE

4 apples, peeled and sliced
4 tsp. cinnamon
2 c. sugar
2 c. flour
4 tsp. baking powder
1 c. oil
4 tsp. vanilla
4 eggs
1 c. chopped nuts

In medium bowl, combine apples with cinnamon, 1/4 cup of the sugar and nuts. In large bowl mix remaining ingredients until batter is smooth. Grease 10 inch tube pan. Pour small amount of batter into pan. Place layer of apples and nuts on top. Continue layering ending with batter. Bake at 350 degrees for 1 1/2 hours. Test with toothpick until batter is dry. Cool in pan 30 minutes.

155356 -- TURTLE CAKE

1 (14 oz.) bag caramels
1/2 c. margarine
2/3 c. evaporated milk
1 c. chocolate chips
1 c. pecans, broken up
1 box German chocolate cake mix,
prepared according to pkg. directions

Melt caramels in your microwave according to manufacturer's directions. Add margarine and evaporated milk. Pour 1/2 of cake batter in a greased and floured 9 x 13 inch pan. Bake at 350 degrees for 12 to 15 minutes. Pour caramel mixture over baked cake, sprinkle with chocolate chips and broken pecans. Pour remaining batter over all and bake for an additional 25 - 35 minutes or until cake tests done.

155357 -- DAD'S CHEESECAKE

--CRUST:--

2 c. all-purpose flour
1/4 c. sugar
Grated peel of 1/2 lemon
1 egg, beaten
2/3 c. butter, firm

Sift flour in large bowl. Add sugar and lemon peel. Cut in butter until crumbly. Add egg and work to form smooth dough. Refrigerate 30 minutes. Preheat oven to 475 degrees. Roll dough to 1/4 inch thickness. Press into 8 x 3 inch pan.

--FILLING:--

1 1/2 lb. cream cheese, softened
1 c. sour cream
2/3 c. sugar
2 tbsp. flour
5 egg yolks
3 egg whites
Finely grated peel and juice of lemon and orange
1/2 tsp. vanilla

Beat cream cheese, sour cream, sugar, egg yolks and egg whites in large bowl. Stir in peel and juices and vanilla. Beat smooth. Spoon into crust. Bake 15 minutes at 475 degrees. Bake 50 more minutes at 275 degrees.

155358 -- CHEESECAKE

--CRUST:--

1 box Zwiebach
2 tbsp. margarine
2 tbsp. sugar
1 1/2 tsp. Cinnamon

Crush Zwiebach and mix crumbs with margarine and sugar and cinnamon. Press into bottom of springform cake pan and up sides.

--FILLING:--

3 tbsp. flour
Pinch salt
1 1/2 c. sugar
18 oz. cream cheese
6 eggs, separated
1 1/2 c. sour cream
1 tsp. vanilla

Sift together flour, salt and sugar. Cream thoroughly with cream cheese. Beat egg yolks and add in flour and cream cheese mix. Beat in sour cream and vanilla. Beat egg whites until stiff, gradually adding 3 tablespoons sugar. Fold into cheese mixture. Bake for 1 hour at 300 - 325 degrees. Turn off heat and let cool in oven. Top with strawberry glaze.

155359 -- ROCKY ROAD

1 (12 oz.) pkg. chocolate chips
2 c. dry roasted peanuts
1 tin Eagle Brand milk
2 tbsp. margarine
1 (10 oz.) pkg. miniature marshmallows

Melt chips with Eagle Brand milk in double boiler. Remove from heat. In large bowl, combine marshmallows and nuts. Fold in chocolate mixture. Spread on wax paper. Line 13 x 9 inch pan with wax paper. Chill 2 hours. Peel off wax paper. Cut in squares at room temperature.

155360 -- SCRIPTURE CAKE

2/3 c. Psalms 55:21
2 c. Ecclesiastes 5:12
3 c. Exodus 29:2
2 tsp. I Corinthians 5:6
1/4 tsp. Matthew 5:13
1 c. I Corinthians 3:2
1/2 tsp. Jeremiah 1:11 6 Job 6:6

Combine.

155361 -- ICING

1 lb. box powdered sugar
1 (8 oz.) pkg. cream cheese
1 stick margarine
2 tsp. vanilla

Beat butter and cream cheese until light. Beat in sugar a little bit at a time. Add vanilla. This icing doesn't get hard.

155362 -- DEVIL'S FOOD CAKE

2 c. sugar
1/4 lb. butter or margarine
1/2 c. cocoa
2 eggs
2 c. flour
1/2 c. buttermilk
1 tsp. soda
1 c. boiling water
Vanilla

Bake at 350 degrees for 45 minutes. Cream butter and sugar. Add eggs and then cocoa. Add flour and buttermilk. Pour boiling water over soda and add immediately.

155363 -- CHOCOLATE CHIP DATE CAKE

1 1/2 c. diced dates
1 tsp. baking soda
1 c. plus
3 tbsp. hot water
1 c. sugar
1 c. butter or margarine
2 beaten eggs
1/2 tsp. salt
2 c. flour
1 tbsp. cocoa
1 tbsp. vanilla
1 c. chocolate chips
1/2 c. chopped nuts

Place dates in small bowl. Add soda and hot water. Let stand 10 minutes. Cream sugar and butter. Add eggs and beat well. Sift flour, salt and cocoa together. Add dry ingredients to sugar and butter to mixture in small amounts, alternating with date mixture. Add vanilla and mix well. Fold in 1/2 cup of chocolate chips. Pour into greased and floured 9 x 13 inch pan. Sprinkle remaining chocolate chips and nuts over

top. Bake at 350 degrees for 40 to 45 minutes.

155364 -- CHOCOLATE CHERRY CAKE

1 pkg. (18 to 25 oz.) fudge cake mix
1 (21 oz.) can cherry pie filling
1 tsp. almond extract
2 beaten eggs

Grease and flour 13 x 9 x 2 inch pan. Combine cake mix, pie filling, almond extract and eggs. Stir by hand until well mixed. Pour into prepared pan. Bake at 350 degrees for 20 to 30 minutes.

--FROSTING:--

1 c. sugar
5 tbsp. butter or margarine
1/3 c. milk
1 c. semi-sweet chocolate chips

Combine all ingredients except chocolate chips. Boil, stirring constantly 1 minute. Remove from heat. Stir in chocolate chips until smooth. Pour over partially cooled cake.

155365 -- GREEN MINT CAKE

1 pkg. white or yellow cake mix (without pudding in mix)
4 eggs
1 pkg. instant vanilla pudding
1/2 c. orange juice
1/2 c. vegetable oil
1/4 c. water
1/4 c. green creme de menthe
1 tbsp. vanilla
1 sm. can (5 1/4 oz.)
Hershey chocolate syrup

Heat oven to 350 degrees. Use tube or bundt pan. Combine all ingredients except chocolate syrup. Beat about 4 minutes. Pour 2/3 batter into baking pan. Mix chocolate syrup with remaining batter. Pour over batter in pan, but do not mix. Bake 45 minutes. Cool and pour chocolate icing over cake.

155366 -- GELATIN POKE CAKE

1 pkg. white cake mix
1 pkg. (3 oz.) Jello, lemon or red
1 c. boiling water
1 c. cold water
Cool Whip

Prepare cake mix as directed on package. Bake in 9 x 13 inch pan. Cool 15 minutes. Poke warm cake with a fork at half inch intervals. Spoon warm gelatin over cake. Chill 3 to 4 hours. Top with whipped topping. Serves 12.

155367 -- GRANDPA'S YELLOW CAKE

2/3 c. soft shortening (half butter)
1 1/2 c. sugar
3 eggs
2 1/4 c. flour
2 1/2 tsp. baking powder
1 tsp. salt
1 c. milk
1 1/2 tsp. vanilla

Cream butter and shortening; beat in eggs. Sift together dry ingredients and add to mixture. Stir in milk and vanilla. Bake in 2 (9 inch) layer pans for 25 to 30 minutes in a 350 degree oven. Frost with your favorite chocolate frosting.

155368 -- 7-UP CAKE

3 sticks soft butter
3 c. sugar
5 eggs (one at a time)
2 tsp. lemon extract
3 c. cake flour
3/4 c. 7-Up

Put in tube pan, greased and floured. Bake at 325 degrees for 1 hour and 15 minutes.

155369 -- LEMON CAKE

1 pkg. lemon cake mix
1 sm. pkg. lemon Jello
4 eggs
3/4 c. cooking oil
3/4 c. water

Mix cake per directions and place in 9 x 12 inch pan. Bake at 350 degrees for 45 minutes.

--TOPPING:--

1/2 c. lemon juice
1 1/2 c. powdered sugar
1 tbsp. melted butter

Make holes in cake and pour above all over cake while warm.

155370 -- UGLY DUCKLING CAKE

1 pkg. yellow cake mix
1 pkg. Jello, dry
1 (16 oz.) can fruit cocktail, including syrup
1 c. coconut
4 eggs
1/4 c. oil
1/2 c. brown sugar
1/2 c. chopped nuts

Blend all ingredients together except sugar and nuts. Pour into 9 x 13 inch casserole. Sprinkle with brown sugar and nuts. Bake at 325 degrees for 45 minutes. Cool 15 minutes.

--GLAZE:--

1/2 c. butter
1/2 c. sugar
1/2 c. evaporated milk

Boil for 2 minutes. Stir in coconut. Pour glaze over cake.

155371 -- SHERRY PRUNE CAKE

1 c. oil
1/2 c. sherry
1/2 c. milk
3 eggs
2 c. flour
2 c. sugar
1 c. cooked prunes, cooled & chopped
1 tsp. each: salt, baking powder, baking soda, nutmeg, cloves, allspice, cinnamon
1 c. chopped walnuts

Combine sherry and milk. Add oil and eggs and mix well. Add rest of ingredients and mix well. Bake in a tube or bundt pan at 325 degrees for 1 to 1 1/2 hours or until it tests done.

155372 -- AMBROSIA CAKE

1 pkg. yellow cake mix, pudding type
1/2 c. vegetable oil
1 can (11 oz.) mandarin oranges, undrained
4 eggs
1 can (20 oz.) crushed pineapple, undrained
1 lg. pkg. instant vanilla pudding mix
1 (9 oz.) carton Cool Whip

In a large mixer bowl, on low speed for 30 seconds, blend cake mix, oil, mandarin oranges and eggs. Beat on medium speed for 2 minutes. Pour into greased and floured 9 x 13 inch pan. Bake at 350 degrees for 40 minutes. Cool in pan. TOPPING: Combine pineapple and pudding mix. Let stand 5 minutes. Add Cool Whip. Frost cake when cool. Refrigerate.

155373 -- BANANA CAKE

2 eggs, beaten
1 1/2 c. sugar
1/2 c. butter
2 c. flour
1/2 c. sweet milk
2 tsp. baking powder Pinch of salt
3 med. bananas, mashed
1 tsp. soda (in bananas)
1/4 tsp. vanilla

Cream butter, sugar and beaten eggs. Sift flour several times. Add salt and baking powder to flour. Add milk and flour alternating, beginning and ending with flour. Add vanilla and bananas (soda mixed in bananas). Bake at 325 to 350 degrees for about 20 minutes. Makes 2 layers.

155374 -- CAKE THAT NEVER LASTS

3 c. flour 2 c. sugar
1 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
1 1/2 tsp. vanilla
1 (8 oz.) can crushed pineapple & juice
3 diced, ripe bananas (the riper the better)
1 c. chopped nuts
1 1/2 c. vegetable oil
3 eggs

Stir all ingredients together with wooden spoon. DO NOT BEAT. Bake in tube pan or loaf pans at 325 degrees for 45 to 60 minutes. Check with toothpick. Sprinkle with powdered sugar (optional).

155375 -- FRESH COCONUT POUND CAKE

1 c. butter, softened
3 c. sugar
6 eggs
3 c. all-purpose flour
1/4 tsp. baking soda
1/4 tsp. salt

1 carton (8 oz.) dairy sour cream
1 c. fresh (or frozen, thawed) coconut
1 tsp. vanilla extract
1 tsp. coconut extract

--ICING:--

1/2 c. vegetable shortening
1 lb. box of confectioners' sugar
1/4 c. water
1/8 tsp. salt
1 tsp. vanilla

Cream together butter and sugar; beat until mixture is light and fluffy. Add 1 egg at a time, beating well after each addition. Combine flour, soda and salt. mix well; add to creamed mixture alternately with sour cream, beginning and ending with flour mixture. Stir in the coconut and both flavorings. Pour batter into a greased and floured 10 inch tube pan. Bake at 350 degrees for 1 hour and 20 minutes or until wooden pick inserted in the center comes out clean. Cool in pan 10 to 15 minutes; remove from pan and cool completely before icing or cutting. To make icing, combine all ingredients in large bowl and mix at high speed until fluffy. Frost top and sides. Yield: 16 servings.

155376 -- MOIST & CREAMY COCONUT CAKE

1 pkg. (2-layer size) yellow cake mix or pudding-included cake mix
1 1/2 c. milk
1/2 c. sugar
2 c. Baker's Angel Flake coconut
3 1/2 c. or 1 container (8 oz.)

Cool Whip whipped topping, thawed

Prepare cake mix as directed on package, baking in 13 x 9 inch pan. Cool 15 minutes; then poke holes down through cake with utility fork. Meanwhile, combine milk, sugar and 1/2 cup of the coconut in saucepan. Bring to a boil, reduce heat and simmer 1 minute. Carefully spoon over warm cake, allowing liquid to soak down through holes. Cool completely. Fold 1/2 cup of the coconut into whipped topping and spread over cake. Sprinkle e with remaining coconut. Chill overnight. Store leftover cake in the refrigerator.

155377 -- PUMPKIN CAKE

1 lg. can pumpkin
13 oz. can evaporated milk
3 eggs
1 c. sugar
1/2 tsp. salt
4 tsp. pumpkin pie spice mix
1 yellow cake mix

1 1/2 cubes butter

Nuts (opt.)

Mix pumpkin, milk, eggs, sugar, salt and spice together. Pour into a 9 x 13 inch pan. Sprinkle dry cake mix over top. Melt butter and drizzle over top of cake mix. Sprinkle on nuts. Bake at 350 degrees for approximately 50 minutes or until brown. Top with whipped cream if desired.

155378 -- PUMPKIN CAKE ROLL

--CAKE:--

3 eggs

1 c. sugar

2/3 c. cooked pumpkin

1 tsp. lemon juice

3/4 c. flour

1 tsp. baking powder

2 tsp. cinnamon

1 tsp. ginger

1/2 tsp. nutmeg

1/2 tsp. Salt

--FILLING:--

1 c. confectioners' sugar

2 pkgs. (3 oz. each) cream cheese

4 tbsp. butter

1/2 tsp. vanilla

To make cake, beat eggs in mixing bowl at high speed for 5 minutes; beat in sugar until blended. Stir in pumpkin and lemon juice. Combine flour, baking powder, spices and salt; fold into pumpkin mixture. Spread in greased and floured 15 x 10 x 1 inch jelly roll pan. Bake at 375 degrees for 15 minutes. Remove cake from oven; turn out on clean linen towel liberally dusted with confectioners' sugar. Starting at narrow end, roll towel and cake together; cool. Make filling by combining ingredients and mixing until smooth. Unroll cooled cake; spread with filling to within 1 inch of edges. Roll back up; chill. Dust with additional confectioners' sugar before serving. Yield: 10 to 12 servings.

155379 -- 14 CARAT CAKE

2 c. flour

2 tsp. baking powder

1 1/2 tsp. baking soda

1 1/2 tsp. salt

2 tsp. cinnamon

2 c. sugar

1 1/2 c. oil

4 eggs

2 c. grated raw carrots
1 (8 oz.) can crushed pineapple
1/2 c. chopped nuts

Sift flour, baking powder, soda, salt and cinnamon. Add sugar, oil and eggs; mix well. Stir in carrots, drained pineapple and nuts. Turn into 3 greased and floured 9 inch layer cake pans. Bake at 350 degrees for 35 to 40 minutes. Cool and frost.

--FROSTING:--

1/2 c. butter
6 oz. cream cheese
1 tsp. vanilla
1 lb. powdered sugar
1/4 c. coconut
1/4 c. raisins

Cream butter, cream cheese and vanilla, beat well. Add sugar a little at a time. When blended, add coconut and raisins.

155380 -- CAKE IN A CUP

Fill each cup (cone) with a scant 1/4 cup of batter - suggestions below. Place remaining batter in regular muffin cups. Bake at 350 degrees for 30 to 35 minutes. Cool and frost, if desired.

--SUGGESTIONS:--

GINGERBREAD MIX: Add 1 cup of raisins. NUTTY BROWNIE CUPS: Make brownie mix and add 1 cup chopped walnuts. SNACK CUPS: Make any snack cake mix and add 1 cup chopped peanuts. Bake any of these as above. Also, try blueberry, bran or corn muffin mixes.

155381 -- SPICE TRADER'S REWARD

1/2 c. shortening
1/2 c. granulated sugar
1 beaten egg
2 1/2 c. sifted flour
1 1/2 tsp. baking soda
1 tsp. cinnamon
1 tsp. dry mustard
1/2 tsp. cloves
1/2 tsp. salt
1 c. molasses
1 c. hot sherry

Cream shortening and sugar and add beaten egg. Sift in dry ingredients, adding alternately with molasses combined with sherry. Beat until smooth. Pour into greased oblong pan or 2 (9 inch) layer pans. Bake for 45 minutes (30 minutes in layer pans) in 350 degree oven. Serve plain with whipped

cream or with chocolate icing.

155382 -- CHEESE CAKE

1 lb. cottage cheese
1 c. sugar
1 tbsp. butter
3 egg yolks, beaten
1 tbsp. flour
1 sm. can milk
1 tsp. vanilla
3 egg whites, beaten

Mash the cheese; mix in sugar, butter, flour and egg yolks. Add milk, beaten egg white and vanilla.

--CRUST:--

Crush 24 graham crackers. Mix 1/4 cup melted butter, 6 tablespoons of sugar and 1/4 teaspoon cinnamon. Mix well. Put 1/2 of the mixture in bottom of 8 1/2 x 9 inch pan. Put in cheese mixture and cover with the rest of the crackers mixture. Bake at 375 degrees for 45 minutes. For best results, when cake is cooling, turn it upside down and place on a dish. Parkers Praire

155383 -- DESSERT CAKE

1 pkg. Jiffy cake mix

Make as directed on package.

Bake in 9 x 13 inch pan.

Bake 20 minutes, cool.

1 (8 oz.) pkg. cream cheese, softened

1 c. milk

1 lg. pkg. lemon pudding

1 lg. can pineapple, drained

Beat cream cheese and milk until smooth. Add drained pineapple to mixed pudding (mixed according to directions). Add to cheese mixture. Pour over cake and cover with Cool Whip. Chill overnight. Glenwood

155384 -- MOIST'N CREAMY COCONUT CAKE

1 (2 layer size) pkg. yellow cake mix (pudding included in cake mix)

1 1/2 c. milk

1/2 c. sugar

2 c. Baker's Angel Flake coconut

3 1/2 c. or 1 (8 oz.) container Cool

Whip, whipped topping, thawed

Prepare cake mix as directed on package. Bake in 9 x 13 inch pan. Cool 15 minutes. Then poke holes down through cake with utility fork. Meanwhile, combine milk, sugar and 1/2 cup of the coconut in saucepan. Bring to a boil, reduce heat and simmer 1 minute. Carefully spoon over warm cake, allowing liquid to soak down through holes. Cool completely. Fold 1/2 cup of coconut into whipped topping and spread over cake. Sprinkle with remaining coconut. Chill overnight. Store leftover cake in refrigerator.

Hancock

155385 -- ZUCCHINI CHOCOLATE CAKE

1 1/2 c. margarine or 1/2 c. oil
1 3/4 c. sugar
2 eggs
1 tsp. vanilla
1/2 c. sour milk
1 tsp. salt
2 1/2 c. flour
4 tbsp. cocoa
1/2 tsp. baking powder
1 tsp. soda
2 c. zucchini, shredded

Cream together shortening and sugar. Add eggs, vanilla and sour milk; mix. Add dry ingredients and zucchini. Spoon into greased and floured 9 x 13 inch pan. Sprinkle 1/4 cup chocolate chips and 1/3 cup nuts. Bake 40 to 45 minutes at 325 degrees. Sedan

155386 -- CARROT CAKE

2 c. flour
2 tsp. cinnamon
2 tsp. soda
4 eggs, unbeaten
3 c. carrots, shredded
2 c. sugar
2 tsp. baking powder
1 tsp. salt
1 1/2 c. vegetable oil
1 c. walnuts

Sift dry ingredients together. Add eggs and oil and mix in mixer. Stir in carrots and nuts. Pour into 9 x 13 inch greased and floured pan. Bake at 350 degrees for 45 minutes.

--FROSTING:--

1 (3 oz.) pkg. cream cheese
1 tsp. vanilla

1 tbsp. milk
1 stick butter
2 c. powdered sugar

Mix together and spread on cake. Alexandria

155387 -- CARROT CAKE - CUPCAKES

--CAKE:--

2 c. sugar
1 1/2 c. vegetable oil
3 eggs
2 tsp. vanilla
2 1/4 c. flour
2 tsp. cinnamon
2 tsp. baking soda
1 tsp. salt
2 c. coconut flakes
2 c. carrots, shredded
1 (8 oz.) can crushed pineapple (do not drain)
1 c. walnuts, chopped (optional)

Mix first 4 ingredients in a bowl with a wooden spoon. Mix together next four ingredients and add to first 4 ingredients. Add last 4. For cake use 9 x 13 inch greased pan. Bake at 350 degrees for about 50 minutes. --FROSTING:--

6 oz. cream cheese
1/2 c. (1 stick) butter
1/4 c. milk
2 tsp. vanilla
1/4 tsp. salt
3 to 4 c. powdered sugar (or more if needed to achieve desired consistency)

NOTE: I usually make at least 1 1/2 times the amount called for in the frosting recipe so as to assure the coverage isn't skimpy. For Cupcakes: Use cupcake liners with cupcake tins. Bake at 375 degrees for 15 to 20 minutes. Makes 25 to 40 cupcakes (possibly more). Let cool before frosting. Starbuck

155388 -- MINCEMEAT FRUITCAKE

2 eggs
1 (28 oz.) ready to use mincemeat
16 oz. mixed candied fruit (about 2 c.)
1 (14 oz.) can sweetened condensed milk
1 c. pecans, coarsely chopped
2 1/2 c. all-purpose flour

1 tsp. baking soda

Heat oven to 300 degrees. Generously grease and flour 12 cup Bundt cake pan or tube pan 10 x 4 inches. Beat eggs slightly in large bowl. Stir in mincemeat, candied fruit, sweetened condensed milk and pecans. Stir in flour and soda. Pour batter into pan. Bake until wooden pick inserted in center comes out clean, about 1 hour and 50 minutes. Cool 15 minutes; remove from pan. Cool completely. Elbow Lake

155389 -- TOMATO SOUP CAKE

1 1/2 c. white sugar
1/2 c. shortening
2 eggs
2 tsp. cinnamon
2 tsp. nutmeg
2 tsp. soda
1 tsp. baking powder
2 tsp. vanilla
1 can tomato soup
1/2 can water
1 c. raisins
1 c. nuts, chopped

Cream sugar and shortening; add eggs, vanilla and tomato soup. Mix well. Sift in combined dry ingredients alternately with water. Add raisins and nuts last. Bake one hour at 350 degrees in large loaf pan or jelly roll pan. This is not a "fancy dessert" but a tasty and nourishing cake that makes a big hit, especially with men and small fry. Do not frost. As a dessert, top with whipped cream or ice cream. Hoffman

155390 -- SPICE CAKE

1 1/4 c. flour
1 c. brown sugar
1/4 c. cornstarch
1 tsp. baking soda
1 tsp. allspice
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. salt

Mix all dry ingredients in a 9 inch square pan with a fork. Add and stir in:

1/3 c. oil
1 tbsp. vinegar
1 c. water

Mix well. Bake at 350 degrees for 30 minutes, cool. Frost with Caramel Frosting.

--CARAMEL FROSTING:--

1/4 c. oleo
1/2 c. brown sugar

Stir over low heat for 2 minutes. Add 2 tablespoons milk and bring to a boil. Remove from heat. Add 3/4 cup plus 3 tablespoons powdered sugar. Ashby

155391 -- OATMEAL CAKE

1 c. white sugar
1 c. brown sugar
1/2 c. shortening
1 1/2 c. boiling water
2 eggs
1 tsp. vanilla
1 tsp. cinnamon
1 tsp. soda
1 1/2 c. flour
1 c. oatmeal

Pour boiling water into oatmeal. Cream shortening and sugar. Add egg and beat well. Add vanilla. Add oatmeal mixture to rest of batter. Sift flour, cinnamon and soda and add to all. Mix well and bake in 9 x 13 x 2 inch pan at 350 degrees for 35 minutes. Brown sugar frosting is good on this cake. Alexandria

155392 -- THE BEST BANANA CUPCAKES

1 1/2 c. sugar
1/2 c. butter
2 eggs
2/3 c. buttermilk
1 1/2 c. flour
1 tsp. baking powder
1 tsp. soda
1/2 tsp. salt
2 or 3 mashed bananas
1 tsp. vanilla

Mix the soda into the buttermilk and stir hard until it foams good. Then mix in order given. Bake in 350 degree oven for 20 minutes. Elbow Lake

155393 -- CRANBERRY CAKE

2 c. flour
1 c. sugar
2 tsp. baking powder
1 c. sweet milk

Dash of salt
4 tbsp. butter, melted
2 c. raw cranberries

--SAUCE:--

1 c. sugar
1 c. cream
1/2 c. butter
1 tsp. vanilla

Combine sugar, salt, baking powder and milk. Add flour and cranberries and butter. Bake at 350 degrees in 9 x 13 inch pan. Serve with warm sauce. Boil sauce mixture for 5 minutes. Herman

155394 -- SPICY CRANBERRY

1/2 c. shortening
1 c. brown sugar
2 eggs
1 1/2 c. flour
1 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. salt
1/2 tsp. soda
1/2 c. sour cream or buttermilk
1/2 c. nuts, chopped
1/2 c. canned cranberry sauce

Cream shortening and brown sugar. Add eggs, sift flour, cinnamon, nutmeg and soda. Add the creamed mixture with sour cream and cranberry sauce. Bake in muffin pans at 350 degrees 20 to 25 minutes. Hoffman

155395 -- MANDARIN ORANGE CAKE

--CAKE:--

1 yellow cake mix
1/3 c. oil
3 eggs
1 can mandarin oranges with juice

--FROSTING:--

1 (12 oz.) tub Cool Whip
1 (20 oz.) can crushed pineapple with juice
1 sm. pkg. instant vanilla pudding

Mix all cake ingredients together for 2 minutes. Bake according to box directions. Cool cake. Mix all frosting ingredients together and frost cake. Ashby

155396 -- RAW APPLE CAKE

2 c. sugar
4 c. apples, sliced
2 c. flour
1 1/2 tsp. soda
1 tsp. salt
2 tsp. cinnamon
2 eggs, beaten
1 scant c. oil
2 tsp. vanilla
1 c. nuts

Sprinkle sugar over apples, sift dry ingredients together and add to apples. Add remaining ingredients and stir only until well mixed. Bake in 9 x 13 inch pan at 350 degrees for 45 minutes. Morris

155397 -- STRAWBERRY SHORTCUT CAKE

1 c. miniature marshmallows
2 c. frozen strawberries in syrup
1 (3 oz.) pkg. strawberry Jello
1 pkg. white cake mix (with pudding)
1 c. water
1/2 c. oil
2 eggs

Grease a 9 x 13 inch pan. Sprinkle marshmallows evenly over bottom. Combine strawberries and syrup with dry Jello, set aside. In large bowl, combine cake mix, water, oil and eggs. Blend at low speed until moistened. Beat 2 minutes on high speed. Pour batter evenly over the marshmallows in pan. Spoon strawberry mixture over batter evenly. Bake at 350 degrees 35 to 45 minutes or until toothpick inserted in center comes out clean. Serve with ice cream or whipped cream. Alexandria

155398 -- DUMP CAKE

1 c. pie filling (cherry, blueberry or strawberry)
1 c. crushed pineapple
1 box cake mix (any flavor)
1 1/4 stick margarine, sliced
1/2 c. nuts
1/2 to 3/4 c. coconut (flaked)

Spread filling in 9 x 13 inch pan. Scatter pineapple over fruit. Sprinkle cake mix over filling. Drop slices of margarine on cake. Scatter nuts and coconut on top. Do not stir. Bake at 350 degrees for 40 minutes. Hoffman

155399 -- DELUXE PINEAPPLE CAKE

1 pkg. yellow or white cake mix
1 lg. can crushed pineapple
1/2 c. milk
1 pkg. instant vanilla pudding
2 c. cream, whipped
1 c. coconut, toasted to light brown

Bake cake according to directions on package. As soon as cake is removed from oven, poke holes all over it with large 2 tined fork. Spread the crushed pineapple over it, juice and all. When cake has cooled, mix milk and pudding and fold in whipped cream. Spread over cake and top with toasted coconut. Refrigerate for 8 to 10 hours. Keeps very well in refrigerator. Wheaton

155399 -- DELUXE PINEAPPLE CAKE

1 pkg. yellow or white cake mix
1 lg. can crushed pineapple
1/2 c. milk
1 pkg. instant vanilla pudding
2 c. cream, whipped
1 c. coconut, toasted to light brown

Bake cake according to directions on package. As soon as cake is removed from oven, poke holes all over it with large 2 tined fork. Spread the crushed pineapple over it, juice and all. When cake has cooled, mix milk and pudding and fold in whipped cream. Spread over cake and top with toasted coconut. Refrigerate for 8 to 10 hours. Keeps very well in refrigerator. Wheaton

155400 -- RHUBARB CAKE

1 1/2 c. brown sugar
1/2 c. shortening 1 egg
1 c. buttermilk
2 c. flour
1 tsp. soda
1/2 tsp. salt
2 c. rhubarb, chopped

Beat brown sugar and shortening with mixer. Mix rest by hand. Top with:

1/2 c. white sugar
1 tbsp. cinnamon

Bake in 350 degree oven for 40 minutes. Ashby

155401 -- RHUBARB CAKE

1 1/2 c. brown sugar
1/2 c. shortening
2 eggs
1 c. sour milk or buttermilk
1/2 tsp. salt
1 tsp. baking soda
2 c. flour
1 tsp. vanilla
2 c. rhubarb, chopped
1/2 c. nuts (optional)

Cream sugar and shortening. Add eggs, beat well. Add sifted dry ingredients alternately with milk and vanilla. Add rhubarb and nuts. Pour into greased 9 x 13 inch pan. Top with mixture of 1/2 cup sugar and 1 teaspoon cinnamon. Bake 30 to 45 minutes in a 350 degree oven. Morris

155402 -- RHUBARB CREAM CAKE

1 yellow cake mix
3 c. fresh rhubarb
1 c. sugar
2 c. whipping cream

Prepare cake mix as package directs. Pour into greased and floured 9 x 13 inch pan. Arrange rhubarb evenly on top of cake batter. Sprinkle on sugar. Pour 2 cups cream evenly over mixture. Bake at 350 degrees for 40 to 45 minutes. A delicious custard forms at the bottom as cake bakes. Serve warm. Store in refrigerator. Wheaton

155403 -- RHUBARB CREAM CAKE

1 pkg. white cake mix
3 c. fresh or frozen rhubarb
1 c. sugar
2 c. whipping cream

Prepare cake mix as on box and pour into greased bottom only of a 9 x 13 inch pan. Do not bake. Put rhubarb on batter then sprinkle the sugar on rhubarb. Pour whipping cream over this. Bake at 350 degrees for 40 to 50 minutes, a custard forms in the bottom of the pan. Store in refrigerator. Browns Valley

155404 -- RHUBARB CAKE

1/2 c. white sugar
1 c. brown sugar
1/2 c. butter
1 egg, beaten
2 c. flour

1 c. buttermilk
1 tsp. soda
1/4 tsp. salt

Mix together in order given. Put 3 cups rhubarb on bottom of greased 9 x 13 inch pan. Spread dough over top of rhubarb. Top with mixture of 1/4 cup white sugar and 1 teaspoon cinnamon mixed together. Bake at 350 degrees for 45 minutes or until done. Wheaton

155405 -- BANANA CAKE

1 1/4 c. flour
2/3 c. sugar
1/4 c. cornstarch
1 tsp. soda
1/2 tsp. salt

Mix all dry ingredients in a 9 inch square pan with a fork. Add and stir in:

1 c. mashed bananas
1/3 c. oil
1 egg
1 tbsp. vinegar
1 tsp. vanilla

Mix well with fork. Bake at 350 degrees for 30 to 35 minutes, cool.

--LEMON FROSTING:--

1/3 c. soft oleo
1 1/2 c. powdered sugar
1 tbsp. lemon juice

Blend. Ashby

155406 -- BANANA CAKE

2 c. cake flour
1 tsp. baking powder
1 tsp. baking soda
3/4 tsp. salt
1 1/2 c. sugar
1/2 c. shortening
1 tsp. vanilla
1/2 c. minus 2 tbsp. sour milk or buttermilk
1 c. bananas, mashed
2 eggs
1/2 c. nuts

Mix shortening and sift in dry ingredients. Add 1/4 cup milk, bananas and beat. Add eggs, nuts and the

remainder of milk. Beat until well mixed. Pour into 9 inch loaf pan. Bake at 375 degrees until done, approximately 1 hour. Serve with whipped cream.

155407 -- MRS. ORR'S CHOCOLATE CAKE

2 c. sugar
3/4 c. butter
1 1/2 c. boiling water
2 eggs, beaten
1 tsp. vanilla
2 c. flour
1/2 c. cocoa
1/2 tsp. salt
2 tsp. soda

Cream sugar and butter together. Add water and mix well. Blend dry ingredients together and add, mix well. Add eggs and vanilla. Bake in a greased 9 x 13 inch pan at 350 degrees for 35 minutes. Elbow Lake

155408 -- RED DEVILS FOOD CAKE

2 c. sugar
3/4 c. shortening
2 eggs
1 c. buttermilk
1 tsp. vanilla
2 1/2 c. flour
1/2 c. cocoa
2 tsp. soda
1 tsp. salt
1 c. boiling water

Cream sugar and shortening, add 2 eggs. Alternate flour mixture with buttermilk. Add water last. Bake at 350 degrees. Miltona

155409 -- CHOCOLATE CAKE

2 c. sugar
2/3 c. shortening
2 eggs
2 sqs. chocolate
2/3 c. sour milk or buttermilk
2 1/2 c. flour (use cake flour)
1 tsp. salt
1 tsp. vanilla

2 tsp. soda (in 1 c. boiling water)

(Add this last)

Mix all together and pour into 9 x 13 inch pan. Bake at 350 degrees for 40 minutes. Frost with your favorite frosting. Glenwood

155410 -- CHOCOLATE PISTACHIO CAKE

1 pkg. white cake mix
1 pkg. instant pistachio pudding
1/2 c. orange juice
1/2 c. water
4 eggs
1/2 c. oil
3/4 c. chocolate syrup

Mix thoroughly the first 6 ingredients. Pour 3/4 cup of batter into a greased and floured Bundt pan. Add chocolate syrup to remaining batter and mix. Pour this over first batter in pan. Bake at 350 degrees for 1 hour. Cool in pan for 10 minutes. Remove and glaze.

--GLAZE:--

1 c. powdered sugar
1 tbsp. butter
2 to 3 tbsp. milk or water

Ashby

155411 -- RED WALDORF ASTORIA CAKE

1/2 c. shortening
1 1/2 c. sugar
2 eggs

Cream together. Make paste of 2 ounce bottle red food coloring and 2 tablespoons cocoa. Add this mixture to creamed above.

1 c. buttermilk 1 tsp. soda
2 1/4 c. cake flour
1 tsp. salt

Sift dry ingredients and add alternately to first mixture. Add 1 teaspoon vinegar and 1 teaspoon vanilla. Pour into two 9 inch layer pans. Bake at 350 degrees for 30 minutes. Let cool very well and then cut into four layers.

--WALDORF CAKE FROSTING:--

3 tbsp. flour
1 c. sugar

1 tsp. vanilla
1 c. milk
1 c. butter

Cook flour and milk until thickened. Cool. Cream sugar and butter until very fluffy. Add flour mixture and blend. Alexandria

155412 -- EASY CHOCOLATE CHERRY CAKE

1 box chocolate fudge cake mix
1 (20 oz.) cherry pie mix
1 tsp. almond flavoring

Make cake as directed on box, adding pie mix and flavoring. Bake 25 to 30 minutes at 350 degrees.

--ICING:--

1 c. sugar
5 tbsp. butter
1/3 c. milk
1 c. chocolate chips

Carlos

155413 -- STIR UP CHOCOLATE CAKE

1 egg, unbeaten
1/3 c. cocoa
1/2 c. shortening
1 1/2 c. flour
1/2 c. sour milk
1 tsp. baking soda
1 tsp. vanilla
1/2 tsp. salt
1 c. sugar
1/2 c. hot water

Sift flour, sugar, cocoa, soda and salt together. Put all ingredients together in bowl. Beat until batter is smooth. Do not use mixer. Bake at 325 degrees for about 50 minutes. Villard

155414 -- GRANDMA'S CHOCOLATE CHIP CAKE

1 3/4 c. boiling water
1/2 c. margarine
1 c. quick oatmeal

Pour the boiling water over oatmeal and margarine. Let stand 10 minutes.

-CAKE:--

1 c. brown sugar
2 eggs
1 tsp. soda
1/4 tsp. salt
1 c. granulated sugar
1 3/4 c. flour
1 tbsp. cocoa
1 tsp. vanilla

Mix well. Add 1/2 cup chocolate chips, 1/2 cup chopped nuts. Bake at 350 degrees about 35 minutes. When cake is cool, cover with 1 minute chocolate frosting.

--FROSTING:--

5 tbsp. butter
6 tbsp. milk
1 1/2 c. granulated sugar.

Combine all in saucepan. Boil for 1 minute. Remove from stove, add 1/4 cup chocolate chips. Beat until chips are melted. Spread on cooled cake. Alexandria

155415 -- CHOCOLATE OATMEAL CAKE

1 c. rolled oats, uncooked
1 1/2 c. boiling water
1/2 c. shortening
1 1/2 c. sugar
2 eggs
1 c. flour, sifted
1/2 c. cocoa
1 tsp. baking soda
1/2 tsp. salt
1 tsp. vanilla

Mix rolled oats and boiling water together and let cool. Cream shortening with sugar and eggs. Add oatmeal mixture along with flour, cocoa, baking soda, salt and vanilla. Beat until smooth. Bake in 8 x 12 inch greased pan at 350 degrees for 35 minutes. Wendell

155416 -- SOUR CREAM CHOCOLATE CAKE

This recipe is very old and makes a very large cake or two medium size cakes.

2 1/2 c. flour
2 c. sugar
2 tsp. soda
6 tbsp. cocoa
1 tsp. salt

4 eggs
2 c. sour cream
1 tsp. vanilla

Sift flour, sugar, soda, cocoa and salt together in large mixing bowl. Make a hollow in center of mixture. Beat eggs slightly; add the sour cream and vanilla. Then add to dry mixture. Mix well. Pour into a greased and floured large pan. Bake at 350 degrees until done. Ice with your favorite icing. Glenwood

155417 -- PUDDING CAKE

--1ST LAYER:--

3/4 c. sugar
1 c. flour
2 tsp. baking powder
1/4 tsp. salt
2 tbsp. cocoa
2 tbsp. butter, melted
1 tbsp. vanilla
1 c. milk

--2ND LAYER:--

1/2 c. brown sugar
1/2 c. white sugar
1/4 c. cocoa
1 1/2 c. water

Sift 3/4 cup sugar, flour, baking powder, salt and 2 tablespoons cocoa. Stir milk, melted butter and vanilla, mix well. Spread batter in greased 9 inch square pan. Mix 1/2 cup brown sugar, 1/2 cup sugar, 1/4 cup cocoa. Sprinkle over batter. Pour water over all. Bake at 350 degrees for 45 minutes, or when cake top springs back to touch. Serve with vanilla ice cream. Lowry

155418 -- CHOCOLATE SHEET CAKE

2 c. flour
2 c. sugar

Put into large bowl and set aside.

1/4 c. cocoa
1 c. margarine
1 c. water

Put in saucepan and boil slightly. Pour hot over flour and sugar and mix well. Add:

2 eggs, unbeaten
1/3 c. buttermilk (or sour milk) 1 tsp. soda
1 tsp. vanilla

Mix well. Bake in 10 x 15 inch greased jelly roll pan at 400 degrees for 20 minutes. Five minutes before cake is done, bring the following to a boil:

1/3 c. cocoa
6 tbsp. milk
1 stick margarine

Add mixture to 2 2/3 cup powdered sugar. Mix well. Add 1 cup chopped nuts and 1 teaspoon vanilla. Pour over cake as soon as it comes from oven. Brandon

155419 -- CHOCOLATE CAKE

1 3/4 c. flour
1 1/2 c. sugar
3/4 tsp. soda
1/2 tsp. salt
1 1/2 c. shortening
1 c. buttermilk
2 eggs
5 tsp. cocoa, add coffee & mix

Put flour and sugar and soda in alternately and sift. Make a hole in the center and put rest of ingredients in. Then use electric beater and mix good all together. Put into greased pan and bake for 40 to 45 minutes in moderate oven. Elbow Lake

155420 -- MOM'S SPRITZ

2 c. butter or 1 lb. (do not substitute)
1 c. sugar
1 egg yolk
1 tsp. vanilla
1/4 tsp. almond extract (optional)
3 1/2 c. flour

Cream butter; add sugar and blend well. Add unbeaten egg yolk and flavoring, then add flour, mixing well. Force through cookie press on ungreased cookie sheet and bake about 7 or 8 minutes in 350 degree oven. Makes about 8 1/2 dozen cookies. Morris

155421 -- MERRY CHERRY CHEESECAKE BARS

2/3 c. butter
2/3 c. brown sugar
2 c. flour

--FILLING:--

1 (8 oz.) pkg. cream cheese, softened

1/2 c. sugar
2 eggs
2 tbsp. lemon juice
1/2 c. each chopped red & green cherries

Mix butter, brown sugar and flour. Reserve 1 cup for topping. Press remaining crumbs mixture in a 9 x 13 inch greased pan. Bake in 350 degree oven for 10 to 12 minutes. PREPARE FILLING: Beat cream cheese, sugar, eggs and lemon juice. Stir in chopped cherries. Spread over baked crust. Sprinkle with remaining crumb mixture. Continue baking for 18 to 20 minutes. Cool. Store in refrigerator. Brandon

155422 -- CHEESE CAKE

--FOR CRUST:--

1/3 c. powdered sugar
18 graham crackers, crushed (1 1/2 c.)
1 stick butter, scant

--FOR CAKE:--

4 eggs
3 lg. pkgs. cream cheese
1 pt. sour cream
1 c. sugar
1 generous tsp. vanilla
1 can blueberry (or cherry) pie filling

Combine eggs, sugar, cream cheese and vanilla. Fill pie crust and bake at 350 degrees for 45 minutes. Top with the sour cream. Return to oven for 5 minutes. Pour canned pie filling over the top and refrigerate overnight. Alexandria

155423 -- ONE EGG CAKE

1 egg
3 c. sugar
1/2 c. milk
1/2 tsp. salt
1 tsp. vanilla
1 1/2 c. flour, sifted twice
1/2 stick oleo

Cream oleo, sugar and salt together. Add vanilla and milk, beating well. Heat oven to 350 degrees. Pour cake mixture in greased form or loaf pan. Let bake 25 minutes or until cake springs back when touched. Turn up side down on cake racks to cool, then ice.

155424 -- FRUIT CAKE

1/2 lb. candied cherries
1/2 lb. candied pineapple
1 c. candied orange slices
2 c. nuts
2 c. dates
2 c. coconut
2 c. Eagle Brand milk
1 tsp. salt

Use loaf pan (greased with brown paper). Cook 2 hours at 300 degrees.

155425 -- QUICK APPLE CAKE

A rich buttery cake bakes up around apple slices place into the batter. A topping of chopped almonds and cinnamon sugar finishes the cake so it is ready to serve warm as it comes out of the oven. For a 9 inch round cake you will need:

1/2 c. butter or margarine, room temperature
1/2 c. sugar
3 eggs
1/2 tsp. vanilla extract
1 c. all-purpose flour
1 lg. apple, pared, cored & cut into
1/4 inch thick wedges
1/4 c. sugar
1 tsp. cinnamon
3/4 c. almonds, coarsely chopped

Cream together butter and the 1/2 cup sugar. Add eggs and beat until fluffy. Stir in vanilla and flour, mixing well. Spread evenly in buttered 9 inch round cake pan. Place apple wedges into cake batter to form a circular pattern. Mix together 1/4 cup sugar and cinnamon. Sprinkle over cake. Sprinkle top with almonds. Bake at 375 degrees for 40 minutes or until a wooden pick inserted in the center comes out clean. Good served with: Scoops of vanilla or cinnamonflavored ice cream.

155426 -- AUNT MARY'S APPLE CAKE

Mix in large bowl:

2 c. sugar
1 1/2 c. oil
3 eggs

Sift in together:

1 tsp. salt
1 tsp. baking powder
1 tsp. soda
1/2 tsp. cinnamon

1/2 tsp. nutmeg

3 c. flour

3 c. raw apples, sliced 1 1/2 c. nuts 1 tsp. vanilla Mix all ingredients and grease a 13 x 9 x 2 inch pan. Bake at 350 degrees for one hour. Make icing while cake is baking. Take cake out, cut into squares. Pour icing on top while hot.

--ICING:--

1 stick butter

1 c. sugar

1 1/2 c. evaporated milk or apple juice or just add regular milk

Cook 2 1/2 minutes after it begins to boil. Add 1 teaspoon vanilla and spoon over cake.

155427 -- LEMON CAKE

1 box lemon cake mix

1 c. cold water

1/2 c. oil

1 box lemon pudding

4 eggs

Mix and bake in stem pan at 350 degrees.

155428 -- FRESH STRAWBERRY CAKE

Strawberry cake mix

1 sm. box strawberry gelatin

4 eggs

1/3 c. oil

1/2 c. milk

1/2 c. nuts (pecans)

1 c. fresh or frozen chopped up strawberries

--ICING:--

2 (8 oz.) pkgs. cream cheese

1/2 c. strawberries

1/2 c. nuts (pecans)

1 c. sugar

3 layers or 1 lg. sheet cake

Mix all ingredients for cake. Put in 3 (8 inch) pans or pour into large sheet cake pan. Bake for 45 minutes to 1 hour at 350 degrees. Cool cakes in pan. Mix all of icing ingredients in large bowl by hand at room temperature. Spread on cool cake on top only. Refrigerate overnight.

155429 -- ALL - AMERICAN STRAWBERRY SHORTCAKE

The granddaddy of all American classic desserts - homemade fresh strawberry shortcake. Warm from the oven, slit open and topped with juicy ripe berries-with a crown of whipped cream. What summer dessert could be better? For 4 servings you will need:

3 pt. boxes fresh strawberries
1/4 c. sugar or honey
2 tsp. orange juice
2 c. sifted all-purpose flour
4 tbsp. sugar
4 tsp. baking powder
Grated rind from 1 orange
1/2 tsp. salt
1/4 c. butter
1/4 c. solid shortening
1/2 c. sour cream
2 c. whipping cream
4 tbsp. sugar (optional)

Whipped cream (whip cold cream (with sugar) until soft peaks form

Combine sliced berries, sugar or honey and orange juice. Let stand at room temperature for 1 hour. Sift all dry ingredients together into a medium bowl. Add orange rind. Add butter and shortening and work them into flour mixture thoroughly. Lightly mix in sour cream with a fork to form a soft dough. Roll dough out onto lightly floured board, 3/4 inch thick. Cut into 4 circles, about 4 inches wide (use a 2-pound coffee can as a cutter). Place on ungreased baking sheet. Bake at 400 degrees about 20 minutes or until golden. While still warm, use fork and split cakes in half. Place each on dessert plate. Top with drained berries and second half of cake. Top with additional berries, ladle some juice on top. Garnish with whipped cream and a strawberry.

155430 -- PRUNE CAKE

1 c. butter or oleo
2 c. sugar
4 eggs
1 1/2 c. cooked prunes (cook 10 minutes, drain)
2 2/3 c. all-purpose flour
1 1/2 c. buttermilk
1 tsp. soda
1 tsp. cinnamon
1 tsp. cloves
A pinch of salt
1/2 tsp. baking powder
1 c. nuts, chopped

Cream butter or oleo, add sugar, beat in eggs, one at a time. Sprinkle and mix 1 cup of this flour on prunes and nuts. Add other flour to butter mixture alternately with milk. Fold in prunes and nuts. Pour

into stem pan lined in bottom with greased paper. Bake in 325 degree oven for 1 hour and 15 minutes or until done.

155431 -- CARROT CAKE

4 eggs

2 c. sugar

2 tsp. soda

3 c. grated carrots

1 1/2 c. cooking oil

2 c. flour

2 tsp. cinnamon

Mix all together thoroughly. Bake at 300 to 325 degrees until done. Cool. For frosting cream:

1 (8 oz.) pkg. cream cheese, softened
1/2 lb. butter
1 box powdered sugar
2 tsp. vanilla
1 c. nuts, chopped

155432 -- CARROT CAKE

1 1/4 c. Crisco oil
4 egg yolks
2 1/4 tsp. cinnamon
3/4 tsp. salt
1 1/2 c. grated carrots
2 c. sugar
2 1/4 c. plain flour
2 1/4 tsp. nutmeg
1 1/2 tsp. soda
1 c. pecans, chopped

Cream oil, sugar and egg yolks. Add sifted dry ingredients gradually while beating. Mix in carrots and nuts. Beat 4 egg whites until stiff and fold in carefully. Bake in greased and floured tube pan at 325 degrees for 1 1/2 hours. Cool for 10 minutes, remove from pan. --ICING:--

6 oz. cream cheese
1 box confection sugar
2 tbsp. milk

Cream all ingredients and spread on cake while still warm.

155433 -- STRAWBERRY SHORTCAKE

2 c. flour, sifted
3/4 tsp. salt
2 tbsp. sugar
3 tsp. baking powder
1/2 c. Crisco
1/2 c. milk
1 qt. fresh strawberries, crushed &
sweetened

Sift dry ingredients and cut in Crisco. Add milk, mixing to soft dough. Knead. Roll 3/4 inch thick. Cut with 3 inch biscuit cutter and place on baking sheet greased with Crisco. Bake at 450 degrees for 12 minutes. Split biscuits and put berries between. Top with whipped cream and whole berry. Serves 6.

155434 -- CARROT CAKE WITH PINEAPPLE

1 1/2 c. Wesson oil
2 c. sugar
2 eggs
2 c. carrots, grated
1 c. crushed pineapple, drained
1 c. nuts (optional)
1 tsp. soda
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. vanilla

Cream oil, sugar and eggs together. Add pineapple and grated carrots and lastly the dry ingredients. Bake for 1 hour at 350 degrees. Bake in a tube pan.

155435 -- PINEAPPLE RAISIN CAKE

Moist and full of flavor, this cake keeps very well. Bake it in an attractive tube-type mold or a 6-cup ring mold. For 1 cake you will need: 1/2 c. butter or margarine, room

temperature

1 c. sugar
2 eggs
1 1/2 c. all-purpose flour
1 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
1/2 c. milk
1/2 c. dark raisins
4 slices canned pineapple
1/2 c. juice drained from pineapple
1/2 c. sugar

TIPS: This cake is a good choice if you want to bake a cake a day ahead. It actually improves with 24 hours of standing, although it is also delicious served while still hot. Cream butter and sugar until light. Add eggs and beat until fluffy. Stir together flour, baking powder, baking soda and salt. Add to creamed mixture alternately with the milk. Mix until batter is smooth. Stir in the raisins. Cut pineapple into 1/2 inch pieces and add to the batter. Turn into a well-buttered and floured 6 cup fancy cake or ring mold. Bake at 350 degrees for 45 to 50 minutes or until cake tests done in the center. Meanwhile, heat juice from pineapple and sugar to boiling. Remove cake from oven and immediately pour pineapple syrup over. Allow to stand 5 minutes; then turn out onto cooling rack.

155436 -- SPICED RAISIN POUND CAKE

Use your most attractive tube-type cake pan for this old-fashioned delicious cake. Cardamom, nutmeg and raisins give the cake its character. To further enhance the flavors, you may coat the greased mold

with ground almonds or filberts. For 1 (8 to 10 inch) ring cake you will need:

1 c. butter or margarine
1 c. sugar
2 eggs, room temperature
2 1/2 c. all-purpose flour
1 tsp. baking soda
1 tsp. baking powder
1/2 tsp. ground cardamom
1/2 tsp. nutmeg
1 c. muscat raisins or regular dark raisins
1 c. buttermilk

TIPS: For variation, add 1 tablespoon grated orange rind instead of cardamom and nutmeg to the cake. Or, if desired, substitute chopped dates for the raisins. Cream butter and sugar until light. Add eggs and beat until fluffy. Stir together flour, baking soda, baking powder, cardamom and nutmeg. Sprinkle 1 tablespoon of the flour mixture over the raisins, mixing well; set aside. Add flour mixture alternately with buttermilk to butter and sugar mixture. Beat until fluffy. Stir in raisins and mix until evenly blended. Turn into a 6-cup capacity well-greased tube cake pan, 8 to 10 inches in diameter. Bake at 350 degrees for 55 to 60 minutes or until the center of the cake tests done. Good served with: Coffee for dessert. Top with spiced whipped cream, if desired, made by combining 1 cup whipped cream with 2 tablespoons powdered sugar and 1 teaspoon cinnamon.

155437 -- NUTMEG POUND CAKE

This spicy pound cake has a mocha center that just naturally occurs when you pour the cocoa portion of the cake mixture over the light batter. For a more attractive presentation, use a fancy tube-type pan with an 8 to 10 cup capacity. For 1 cake you will need:

2 tbsp. dark cocoa
1/2 tsp. instant coffee powder
1/8 tsp. baking soda
2 tbsp. hot water
3/4 c. butter or margarine, room temperature
1 c. sugar
3 eggs
2 c. all-purpose flour
2 tsp. baking powder
1/4 tsp. salt
1 1/2 tsp. ground nutmeg
1 tsp. cinnamon
1/2 c. milk

TIPS: Butter and eggs must be at room temperature or creamed mixture will not turn out light and fluffy. If mixture is cold and "curdled" in appearance, place bowl over warm water for a few minutes, then proceed beating until fluffy. In small bowl mix cocoa, coffee powder, baking soda and hot water to

make a paste. Set side. In large mixing bowl, cream butter with sugar until smooth. Beat in eggs until fluffy. Stir together flour, baking powder, salt, nutmeg and cinnamon. Add to creamed mixture alternately with the milk, beginning and ending with flour. Beat until smooth. Pour 3/4 of the mixture into a wellbuttered, tube-type pan of 8 to 10 cups capacity. Smooth out white batter in pan. Stir reserved cocoa mixture into remaining batter and pour over top. Bake at 350 degrees for 45 to 50 minutes or until a skewer inserted in the center comes out clean.

155438 -- CHOCOLATE PEAR CAKE

This dessert, a cross between a cake and a pastry, is baked in a thin layer and turns cake-like in texture as it bakes. It is very attractive to serve because as the batter rises it creates a frame around each piece of fruit. It is great served either warm, topped with ice cream, or completely cooled. For 1 cake, 8 servings, you will need

3/4 c. butter or margarine
3/4 c. sugar
3 eggs
1/4 c. cocoa
1 tbsp. vanilla extract
1 c. all-purpose flour
1/4 tsp. salt
2 pears, peeled, cored & sliced
Powdered sugar
4 pear slices for garnish

TIPS: For an interesting variation, use apples in place of pears, omit the cocoa and add 1 teaspoon cinnamon to the batter before pouring into pan. Cream butter with sugar until well blended. Add eggs and beat until light and fluffy. Stir in cocoa, vanilla, flour and salt, mixing well. Spread into buttered and floured 11 inch round shallow pan or tart pan with a removable bottom. Batter should be no more than 1/2 inch deep. Arrange pears over batter, pressing slices into batter to create an attractive overall pattern. Bake at 375 degrees for 30 to 35 minutes or until cake is firm when touched. Cool and dust with powdered sugar. Remove sides of pan when ready to serve. Garnish with fresh pear slices.

155439 -- CHOCOLATE SHEET CAKE

2 c. flour
2 c. sugar
2 sticks of butter or margarine
1 c. water
3 tbsp. cocoa
2 eggs, well beaten
1 tsp. soda
1/2 c. buttermilk
1 tsp. vanilla
1/2 tsp. salt

Sift flour, sugar and salt. Melt butter and cocoa. Add water and bring to a boil. Pour over flour and

sugar. Ad eggs, soda and buttermilk and vanilla. Mix well. Bake in greased shallow (9 x 13 inch) pan at 325 to 350 degrees for 20 to 25 minutes.

155440 -- ICING FOR CAKE

1 stick margarine
3 tbsp. cocoa
6 tsp. milk
1 box confectioners sugar
1/2 c. pecans (optional)
1 tsp. vanilla

Mix margarine, milk and cocoa. Heat over low heat (do not boil). Add sugar, pecans, vanilla. Pour over cake as soon as removed from oven.

155441 -- CHOCOLATE WITH BLACK WALNUTS POUND CAKE

1/4 c. Crisco
1 c. butter
3 c. sugar
5 eggs
1 tsp. vanilla
1/4 tsp. salt
1/2 tsp. baking powder
5 tbsp. cocoa
3 c. flour

Cream Crisco, butter, sugar, eggs and vanilla. Sift together salt, baking powder, cocoa and flour. Add alternately with 1 cup sweet milk. Then add 1 cup black walnuts or pecans. Bake at 325 degrees for 1 to 1 1/2 hours. Check at 1 hour. Cover after 10 minutes cooling, or put in a cake box. Ice if desired.

155442 -- CHOCOLATE CARROT CAKE

2 c. flour
1 1/2 c. sugar
1 c. salad oil
1/2 c. orange juice
1/4 c. cocoa
2 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
1 tsp. vanilla
4 eggs
2 c. carrots, shredded
1 1/2 c. flaked coconut 1 c. nuts, chopped (optional)

Mix all ingredients (except carrots, coconut and nuts) well for 3 to 4 minutes. Stir in carrots, coconut and nuts. Grease and flour a 9 x 13 inch pan. Bake at 350 degrees for 50 to 55 minutes. Frost with your favorite cream cheese frosting. Freezes well.

155443 -- ALMOND - GLAZED PICNIC CAKE

Perfect for picnics is this easy sponge cake with a broiled almond topping. Carry it in the springform pan in which it baked. It is good with fresh fruits such as sweet cherries, strawberries or peaches. For 1 cake, 6 to 8 servings, you will need:

2 eggs
1 c. sugar
1 tsp. vanilla
1 c. all-purpose flour
1 tsp. baking powder
Dash of salt
1/2 c. milk
2 tbsp. butter or margarine

Almond Topping (recipe follows)

--ALMOND TOPPING:--

In a small pan, mix:

1/4 c. butter or margarine
1/4 c. sugar
1/2 c. sliced almonds
2 tsp. flour
2 tbsp. milk

Bring mixture to boiling, stirring. Spread warm over cake. CAKE: Beat eggs and sugar until thick and pale. Beat in vanilla. Mix flour, baking powder and salt. Add to egg mixture and mix to blend. Scald milk in small saucepan. Add butter, stirring until melted. Add milk mixture to flour mixture, mixing just enough to blend. Pour batter into a greased 8 inch springform pan. Bake at 350 degrees until top of cake is well browned and cake tests done when a wooden pick is inserted at center, about 35 minutes. Spread lightly and evenly with Almond Topping. Place about 6 inches below broiler until and broil until topping bubbles and browns, 3 to 5 minutes. Let cake cool on a wire rack about 5 minutes. Then loosen edge and remove pan sides.

155444 -- BANANA SPLIT CAKE RECIPE

--CRUST:--

2 c. graham cracker crumbs
1 stick butter
1/2 c. sugar

Melt butter and add sugar and crumbs. Pat in 9 x 12 inch dish.

--PUDDING:--

- 1 sm. vanilla instant pudding
- 1 envelope Dream Whip
- 1 1/2 c. milk

Mix these items for pudding. Layer fruit and pudding as follows: Crust, pudding pineapple chunks, bananas, strawberries, Cool Whip, then nuts. When fruit is cool, it does better. Frozen strawberries will great,

155445 -- CREAM OF COCONUT CAKE

- 1 pkg. white cake mix
- 1 can Eagle Brand condensed milk
- 1 (8 oz.) can cream of coconut
- 1 (8 oz.) Cool Whip
- 1 (8 oz.) pkg. fresh frozen coconut

Bake cake according to direction on package. Use a 9 x 13 x 9 inch baking pan. Remove cake from oven and while hot, prick holes in cake with fork. Pour mixture of Eagle Brand milk and Cream of Coconut over hot cake. Let mixture soak in. When cake is completely cooled, frost with Cool Whip and sprinkle with coconut.

155446 -- JELLO CAKE

- 1 yellow cake mix (make as directed)
- 2 sm. boxes strawberry Jello
- 2 c. boiling water, dissolve & cool
- 1 carton Cool Whip

Punch holes in cake after it cools. Pour Jello (after it has cooled) on top of cake, down in the holes. Spread Cool Whip. Refrigerate.

155447 -- COLD OVEN POUND CAKE

- 2 1/2 sticks butter or 1 1/4 c. margarine
- 3 c. sugar
- 4 to 6 eggs
- 3 c. plain flour
- 1/2 tsp. baking powder
- 1 c. sweet milk
- 2 tsp. vanilla

Cream together butter or margarine and sugar. Add eggs, flour, and baking powder alternately with sweet milk and vanilla. Grease pan well. Put in oven, then turn oven on to 325 degrees. Do not open for 1 1/2 hours or more. Cool 10 minutes before turning out.

155448 -- CREAM CHEESE POUND CAKE

3 c. flour 3 c. sugar
1 stick butter
2 sticks margarine
1 (8 oz.) pkg. cream cheese
8 eggs
1 tsp. vanilla flavoring
1 tsp. rum flavoring

Cream butter, margarine and cream cheese. Add sugar and cream until light in color. Add flavoring and eggs, one at a time. Add flour and blend well. Bake in greased 12 cup Bundt pan. Bake at 250 degrees 1 1/2 to 2 hours.

155449 -- CHEESE CAKE

1 pkg. Philadelphia cream cheese
1 can Eagle Brand milk
1/3 c. lemon juice
Strawberry, cherry or blueberry

topping
1 graham cracker pie crust

Let cream cheese get room temperature. Mix cream cheese, Eagle Brand milk and lemon juice until smooth. Pour into graham cracker pie crust until very cold and firm. Top with strawberry, cherry or blueberry topping. Cheese cake can be served plain.

155450 -- SOUR CREAM CAKE

1 c. butter, melted
3 c. sugar
6 eggs, separated
1/4 tsp. soda
3 c. flour
1 c. sour cream

Cream butter and sugar; add egg yolks one at a time. Slowly add the 1/4 teaspoon soda and 3 cups flour with 1 cup sour cream. Beat egg whites until stiff. Fold into batter. Grease and flour tube pan; bake at 300 degrees for 1 1/2 hours. Let cake cool in baking pan for about 15 minutes before taking out.

155451 -- GOOEY BUTTER CAKE

1 egg
1 box yellow cake mix 1 stick butter

1 c. nuts, chopped

With hands, mix together until crumbly. Put in bottom of 9 x 13 inch pan.

1 box powdered sugar
1 (8 oz.) pkg. cream cheese
2 eggs, beaten

Mix together; pour this mixture over the first one. Bake at 350 degrees for 30 to 40 minutes.

155452 -- CHESS CAKE

1/2 box brown sugar or 1 c. packed 1/2 c. white sugar
1 stick margarine
2 eggs, separated
1 c. flour
1 tsp. baking powder
1/2 tsp. vanilla
1/2 c. nuts

Melt butter and pour over sugar, mix and fold in eggs, whites last. Pour into 8 inch pan. Bake at 350 degrees for 45 minutes.

155453 -- CHESS KAKE

1 box yellow cake mix
1 stick butter or margarine, softened
3 eggs

Mix together well and spread in bottom of 33 x 32 x 5 inch Pyrex dish.

1 (8 oz.) pkg. cream cheese
1 egg
1 box confectioners sugar

Mix these items together and put on top of mix above. Bake for 30 to 45 minutes at 300 degrees.

155454 -- SUGARLESS SPICE CAKE

This tasty dish uses less sugar, salt and fat. Recipe includes Diabetic Exchanges.

2 c. raisins
2 c. water
1 c. unsweetened applesauce
2 eggs, beaten
2 tbsp. liquid artificial sweetener
3/4 c. vegetable oil
1 tsp. baking soda

2 c. all-purpose flour
1 1/2 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1 tsp. vanilla extract
Whipped cream (optional)

In a saucepan, cook raisins in water until water evaporates. Add applesauce, eggs, sweetener and oil; mix.

155455 -- TOFFEE - ICE CREAM CAKE

1 German chocolate cake mix

Mix and cook according to package in 9 x 13 inch pan. Poke holes in it immediately; pour over 1 can of Eagle Brand milk. Then pour caramel ice cream topping (Smuckers). Let cool completely. Crush 4 Heath bars and sprinkle on top. Then add 1 cup pecans (crushed fine). Ice with Cool Whip. Refrigerate.

155456 -- COCONUT - CHOCOLATE TORTE

A coconut sponge cake, filled with chocolate butter cream, is a handsome dessert for a special occasion. If you wish, sprinkle each layer with a little rum to flavor the torte. To make the chocolate curls, use milk chocolate at room temperature, shaved with a cheese plane or vegetable peeler. For 1 cake, 8 to 10 servings, you will need:

3/4 c. flaked coconut
1 c. cake flour, sifted
1 tsp. baking powder
1/4 tsp. salt
4 eggs, separated
1 c. sugar
1 tsp. vanilla
1/4 c. butter or margarine, melted,
cooled
3 tbsp. rum (optional)
Chocolate Buttercream
Powdered sugar

--CHOCOLATE BUTTERCREAM:--

1/2 c. (1/4 lb.) soft butter or margarine
1 egg yolk
1 tsp. vanilla
2 tbsp. rum (optional)
2 oz. (2 sqs.) unsweetened chocolate

Beat butter or margarine, egg yolk, vanilla and rum until fluffy. Gradually beat in 2 cups sifted

powdered sugar. Add 2 ounce unsweetened chocolate, melted and cooled. Beat until fluffy. Grease an 8 inch springform pan; coat bottom and sides with 1/4 cup coconut. Stir together 1/2 cup coconut, flour, baking powder and salt in a large bowl, beat egg whites until soft peaks form. Gradually beat in 1/2 cup sugar; continue beating until stiff peaks form. Using same beaters, beat egg yolks, 1/2 cup sugar, vanilla and butter until thick and pale. Fold egg yolk mixture, then flour mixture, into egg whites, just until blended. Spread batter in prepared pan. Bake at 325 degrees until top is well browned and cake springs back when lightly touched, 55 to 60 minutes. Let cool in pan on rack. Remove pan sides. Cut cake into 3 equal layers. Sprinkle each with 1 tablespoon rum, if you wish. Spread 2 lower layers with Chocolate Buttercream, stacking them to re-form cake. Sift powdered sugar over top. Decorate with chocolate curls.

155457 -- CHOCOLATE - FILLED ANGEL TORTE

Every good cook occasionally needs to prepare a quick and easy dessert that looks spectacular. If you have a ready baked angel food cake on hand in the freezer, you can put this dessert together in minutes. For 1 (10 inch) torte you will need: 1 (3 to 4 oz.) pkg. chocolate pudding mix

1 c. milk
1/2 c. sour cream
1 tbsp. dark rum or coconut flavored
rum
1 (10 inch angel food cake pre-baked,
homemade or purchased
1 1/2 c. whipping cream
2 tbsp. powdered sugar

Chocolate curls or shaved chocolate for garnish

TIPS: To make chocolate curls, have semi-sweet chocolate in 1 ounce block at room temperature. Using a potato peeler, shave the chocolate into curls. To make larger curls, place chocolate into microwave oven on "defrost: for 20 seconds. Shave immediately. Combine pudding mix with the milk. Heat to boiling, stirring and cook until the mixture boils and is thickened. Cool slightly. Stir in the sour cream and rum. Split angel food cake into 3 layers. Spread chocolate mixture between the layers, stacking layers back on top of each other again. Whip the cream and add the powdered sugar to sweeten slightly. Spread over top and sides of the cake. Decorate top with chocolate curls or shaved chocolate. Serve immediately, or cover with a dome and refrigerate up to 3 hours before serving.

155458 -- FUNNEL CAKE

1 egg 2/3 c. milk
1 1/4 c. flour
1 tsp. baking powder
2 tbsp. sugar
1/4 tsp. salt

Beat egg and milk. Mix dry ingredients and add slowly to egg mixture. Beat until smooth. Drop into hot fat (375 percent) thru funnel working from center-out. Sprinkle with powdered sugar. Serve warm.

Yields 4 large or 6 small.

155459 -- CHEESE CAKE MINIATURES

2 lg. pkgs. cream cheese
3/4 c. sugar
24 to 26 vanilla wafers
2 eggs
1 tsp. vanilla

Mix all ingredients together. Pour into cupcake papers that have one vanilla wafer in the bottom of it. Bake at 350 degrees for 15 minutes. When finished top with jelly or jam. Makes 24 to 26.

155460 -- CARROT CAKE

3 c. raw carrots, grated
2 c. sugar
3 tsp. cinnamon
2 tsp. vanilla
2 c. flour
4 eggs
1 1/2 c. oil
2 tsp. baking soda
1 tsp. salt

--FROSTING:--

1 (8 oz.) pkg. cream cheese, soft
1/4 lb. butter, soft
16 oz. 10X sugar

Cream sugar and eggs. Add oil, carrots and dry ingredients. Bake in 3 greased and floured 10 inch round baking pans for 30 minutes or until center springs back. Blend frosting ingredients until smooth. Spread generously when cake is cool. Store in refrigerator. Serves 12.

155461 -- POOR MAN'S CAKE

1 c. raisins
1 c. shortening
2 c. sugar
1 c. water
1 tsp. nutmeg
1 tsp. cinnamon
1 tsp. cloves
1 tsp. allspice
1 tsp. salt

1 tsp. baking soda
4 c. flour

Mix together raisins, shortening and sugar. Mix together remaining ingredients. Add wet ingredients to dry ingredients. Mix until smooth. Pour in 9 x 13 inch baking pan. Bake at 350 degrees for 1 hour.

155462 -- POLISH YEAST CAKE

1/2 c. milk
2 eggs, beaten
2 1/2 c. flour
1 pkg. dry yeast
1/2 c. sugar
1/4 c. butter
1/2 tsp. salt
1/4 c. raisins

Scald milk. Stir in sugar and butter. Cool to lukewarm. Sprinkle yeast over sifted and measured flour. Add salt. Stir until mixed then add raisins. Pour eggs and liquid ingredients over flour. Beat vigorously for 5 minutes. Cover and let rise in warm place free from draft for 1 1/2 hours or until double in bulk. Pour batter into greased and floured small tube pan or loaf pan. Let rise again for 45 minutes to 1 hour. Bake at 350 degrees for 45 minutes.

155463 -- BANANA SPLIT SHORTCAKE

1 stick margarine, melted
1 c. flour
2 tbsp. sugar
2 c. 10X sugar
2 eggs
2 to 3 bananas
3/4 c. margarine, softened
1 (8 oz.) pkg. cream cheese
1 tsp. vanilla
1 (20 oz.) crushed pineapple, drained
1 (9 oz.) Cool Whip

Mix together stick of margarine, flour and sugar. Put in 9 x 13 inch pan. Bake 12 to 15 minutes at 350 degrees. Beat at high speed the 10X sugar, eggs, 3/4 cup margarine, cream cheese, and vanilla. Spread over cooled crust. Put on drained pineapple, bananas, and Cool Whip. Decorate with cherries and nuts.

155463 -- BANANA SPLIT SHORTCAKE

1 stick margarine, melted
1 c. flour
2 tbsp. sugar

2 c. 10X sugar
2 eggs
2 to 3 bananas
3/4 c. margarine, softened
1 (8 oz.) pkg. cream cheese
1 tsp. vanilla
1 (20 oz.) crushed pineapple, drained
1 (9 oz.) Cool Whip

Mix together stick of margarine, flour and sugar. Put in 9 x 13 inch pan. Bake 12 to 15 minutes at 350 degrees. Beat at high speed the 10X sugar, eggs, 3/4 cup margarine, cream cheese, and vanilla. Spread over cooled crust. Put on drained pineapple, bananas, and Cool Whip. Decorate with cherries and nuts.

155464 -- STRAWBERRY CROWN CAKE

1 pkg. moist deluxe yellow cake mix
4 eggs, separated
1 1/3 c. orange juice
1 1/4 c. sugar, divided
1 qt. fresh strawberries, divided
2 c. heavy cream, chilled
1/4 tsp. cream of tartar

Preheat oven to 350 degrees. Cut two 14 inch circles of heavy duty foil; line two 9 inch round pans. Grease bottom and sides of foil; leave 1 inch overhang to form handles. Combine cake mix, egg yolks and orange juice. Beat at medium speed for 4 minutes. Pour into pans. Combine egg whites and cream of tartar then beat at high speed until soft peaks form. Add 1 cup sugar gradually; beat until soft peaks form. Spread meringue over batter. Bake at 350 degrees for 35 to 40 minutes until meringue is golden. Cool completely. To assemble, lift edges of foil to remove cake. Carefully remove foil, keeping meringue side up. Place cakes on 2 plates. Reserve several strawberries for garnish. Slice remaining strawberries. Beat heavy cream and remaining 1/4 cup sugar until stiff peaks form. Spread on meringue. Arrange strawberry slices. Serves 12 to 16.

155465 -- CARROT CAKE

2 c. sugar
2 c. flour
2 tsp. baking soda
2 tsp. baking powder
2 tsp. cinnamon
1 1/2 c. oil
4 eggs, beaten together
3 c. carrots, grated
1/2 c. walnuts
1 (6 oz.) can crushed pineapple

Beat the eggs and mix with oil. Sift the dry ingredients. Add to egg mixture. Add carrots and nuts. Beat.

Bake in 3 layers (8 inch greased pans). Bake at 350 degrees for 35 to 40 minutes. For frosting: Mix the following ingredients together: 1 (1 lb.) box 10X sugar
1 (8 oz.) pkg. cream cheese
1 stick butter
1 tsp. vanilla

155466 -- GRANDMOM'S ITALIAN CHEESE CAKE

2 lbs. ricotta cheese
6 eggs
1 1/2 c. sugar
2 tbsp. flour
1 lg. can evaporated milk
1 tsp. vanilla

Add eggs, one at a time to cheese, beating thoroughly each time. Mix sugar and flour together. Add to cheese mixture. Fold in milk and vanilla. Pour into buttered 13 inch oblong pan. Bake at 350 degrees for 50 to 60 minutes, until firm.

155467 -- "GIGI" POUND CAKE

3 c. sugar
3 sticks butter 6 eggs
3 c. flour
1 c. sour cream
1/4 tsp. baking soda
1 tbsp. vanilla
2 tbsp. lemon extract

Beat butter and sugar well. Add eggs, one at a time, beating well. Sift together flour and baking soda. Add to creamed mixture, alternating with sour cream. Add vanilla and lemon extract. Continue to beat 2 to 3 minutes. Pour into a greased and floured 10 inch tube pan. Bake at 300 degrees for 1 1/2 hours. NOTE: Start cake in a cold oven.

155468 -- CHOCOLATE CAKE

3 1/2 c. flour
3 c. sugar
1 1/3 c. unsweetened chocolate powder
3 tsp. baking soda
2 tsp. salt
3 c. water
1 c. butter
4 eggs
2 tsp. vanilla

Blend wet ingredients. Add dry ingredients. Do not over mix. Place into a greased and floured pan. Bake at 325 degrees for approximately 20 minutes or until cake springs back when touched. NOTE: Time will vary with pan size.

155469 -- APPLE CAKE

4 or 5 lg. cooking apples
3 c. flour
2 c. sugar
1 c. Wesson oil
4 eggs
1/4 c. orange or pineapple juice
3 tsp. baking powder
2 1/2 tsp. vanilla

Pare and slice apples, sprinkle with sugar and cinnamon, then set aside. Put all other ingredients in a large bowl and beat together for 10 minutes. Fold in half of the apples into the batter, put rest on top. Grease and flour a tube pan. Bake at 350 degrees for 1 1/2 hours or until done.

155470 -- SOUR CREAM BREAKFAST CAKE

1 c. sugar
1/4 lb. butter
2 eggs
1 tsp. vanilla
1/2 tsp. cinnamon
1 c. sour cream
1 tsp. baking soda
2 c. flour
1 1/2 tsp. baking powder
1 c. nuts

Mix 1 cup sugar, butter, eggs, vanilla, sour cream, baking soda, baking powder, and flour together. Mix together in a separate bowl: cinnamon, nuts, 1/2 cup sugar. Knife this mixture through the cake mixture previously made. Pour into a greased baking dish. Bake at 375 degrees for approximately 25 minutes.

155471 -- SOUR CREAM POUND CAKE

1/2 lb. butter
3 c. sugar
6 eggs
3 c. cake flour
1/4 tsp. baking soda
1/2 pt. sour cream
2 tsp. vanilla extract

2 tsp. almond extract

Cream butter and sugar. Add eggs one at a time and beat well. Add flour and sour cream. Mix well. Add baking soda and flavorings. Bake in a greased and floured ten inch tube pan at 325 degrees for 1 1/2 hours.

155472 -- CREAM CHEESE POUND CAKE

3 c. sugar
3 c. flour
1 lb. butter
1 (8 oz.) pkg. cream cheese
6 lg. eggs
1 tbsp. vanilla
1 tsp. lemon extract

NOTE: The butter, cream cheese, and eggs should be at room temperature. Cream sugar and butter together with cream cheese very well. Add flour alternately with 2 eggs; beat well after each addition. Add vanilla and lemon extract. Beat very well. Bake in a tube pan 60 to 80 minutes at 350 degrees.

155473 -- BROWNIE CHEESECAKE BARS

1 1/2 c. flour
2/3 c. butter, melted
2/3 c. cocoa
3 tsp. vanilla
1 c. chopped nuts
2 tbsp. butter
1 can sweetened condensed milk
1 1/2 c. sugar
3 eggs
1/2 c. milk
1/2 tsp. baking powder
1 pkg. 8 oz. cream cheese, softened
1 tbsp. cornstarch

Heat oven to 350 degrees. Grease 9 x 13 baking pan. In mixer bowl, beat flour, sugar, melted butter, cocoa, 2 eggs, 1/2 cup milk, 2 teaspoons vanilla and baking powder until well blended. Stir in nuts. Spread into pan. In small bowl, beat cream cheese, 2 tablespoons butter and cornstarch until fluffy. Gradually add sweetened condensed milk, then remaining 1 egg and 1 teaspoon vanilla, beating until smooth. Pour over brownie batter. Bake 35 to 40 minutes or until top is lightly browned. Cool; refrigerate. Cut into bars. Store covered in refrigerator.

155474 -- FRESH APPLE CAKE

4 c. diced apples

2 c. sugar
2 tsp. cinnamon
1 tsp. soda
1/2 c. chopped nuts
2 eggs
1/2 c. salad oil
1 tsp. salt
2 c. flour

Dice apples in a bowl. Break eggs over the apples. Stir with spoon, add sugar, cinnamon, oil and nuts. Mix dry ingredients together and add to apple mixture, mix well and pour into a greased 9 x 13 pan. Top with mixture of 1/4 cup brown sugar, 1/4 cup white sugar, 1/2 teaspoon cinnamon and 1/2 cup chopped nuts. Bake at 350 degrees for 50 minutes.

155475 -- CHEESECAKE DELUXE

1 lb. ricotta cheese
1 lb. dairy sour cream
1 lb. cream cheese
1/2 c. butter, melted
3 lg. eggs
3 tbsp. flour
3 tbsp. cornstarch
2 1/2 tsp. vanilla
4 1/2 tsp. lemon juice

Place ingredients in order given, in mixing bowl. Beat with electric mixer, starting on low speed, through medium and ending on high for about 10 minutes until smooth and liquid. Pour into greased and floured 10 inch round baking dish which is 3 inches deep. Bake at 350 degrees for 1 hour. Allow cake to remain in oven with door closed for additional hour after heat is turned off. Cool.

155476 -- CHOCOLATE CAKE

1 3/4 c. flour
2 c. sugar
3/4 c. cocoa
1 1/2 tsp. baking soda
1 1/2 tsp. baking powder
1 tsp. salt
2 eggs
1 c. milk
1/2 c. cooking oil
2 tsp. vanilla
1 c. boiling water, set aside

Mix all dry ingredients, then add remaining ingredients except for water. Mix for a couple of minutes, will be thick, stir in the water, and mix well. Batter will now be thin. Spray pan or butter it. Pour into

bundt type pan. Bake at 350 degrees for 35 to 40 minutes. Drizzles with glaze if desired. NOTE: In place of frosting, dust pan with powdered sugar after spraying it with pam, or greasing it. Looks very nice. Very good!!

155477 -- CHOCOLATE CAKE

3 c. flour
2 c. sugar
5 tbsp. cocoa
2 tsp. soda
1 tsp. salt

Mix dry ingredients well and make one big hole then add 2 cups cold water, 1/2 cup vegetable oil and 2 tablespoons vinegar. Mix together by hand until all ingredients are mixed. Do not over mix. 13 x 9 ungreased pan. Bake 35 to 40 minutes or until done 350 degree oven.

--FROSTING--

1/3 c. milk
5 tbsp. butter or margarine

Boil 1 minute, remove from heat and add 1 cup chocolate chips. Stir until mixture is smooth, cool and spread on cake. (Made with no dairy products also called depression or war cake).

155478 -- CHOCOLATE CHIP DATE CAKE

Pour 1 1/2 cups boiling water. Over 1 cup chopped dates. Add and let cool
1 teaspoon soda.
1/2 c. shortening
1 c. sugar
2 eggs

Add cooled date mixture.

1 1/2 c. flour
1/4 tsp. salt
3/4 tsp. soda

Combine with above and mix well.

1 pkg. chocolate chips
1/2 c. sugar
1/2 c. nut meats

Bake at 350 degrees for 35 to 45 minutes.

155479 -- CHOCOLATE COLD WATER CAKE

2 c. sugar
1/2 c. shortening

1/2 c. cocoa
1 tsp. salt
1 1/2 tsp. soda in 1/4 c. boiling
water, use glass measuring cup
1 c. cold water
2 c. cake flour
1 tsp. vanilla
3 whole eggs, beaten in mixture 1 at a time

Cream together the sugar and shortening. Add the cocoa, salt and then stir in the soda in the boiling water. Add the cold water, cake flour, vanilla. Last add the eggs. Bake at 350 degrees for 35 to 45 minutes, 9 x 13 pan.

155480 -- FRUIT AND CAKE

1 pkg. yellow cake mix
1/4 c. oil
2 eggs
1/2 c. water
1 can cherry pie filling

Pour oil in 9 x 13 pan, tilt to cover the bottom. Put cake mix, eggs and water in a bowl. Stir until well blended (about 2 minutes). Spread the batter over the oil in a pan evenly. Spoon the pie filling onto the batter, use a fork to fold batter just enough to create a marbled effect. Bake at 350 degrees for 35 to 45 minutes.

155481 -- HO HO CAKE

Bake in a large cookie sheet one chocolate cake mix.

*Top after cool with:

3/4 c. sugar
2/3 c. shortening
1 stick of margarine
Dash of salt
2 tsp. vanilla
1 can (5 1/3 to 6 oz. evaporated milk)

Beat until fluffy about 10 minutes. Put on cake. Then melt or soften a can of chocolate frosting in microwave just until still pourable. Spread on top.

155482 -- LEMON DESSERT CAKE

1 pkg. lemon cake mix
3/4 c. salad oil
1 sm. pkg. lemon Jello
3/4 c. water

2 lemons

Blend above ingredients together lightly. Add 4 eggs, one at a time beating lightly after each one. Then beat 4 minutes. Pour into a greased 9 x 13 inch pan. Bake at 350 degrees for 40 minutes. While cake is baking mix 2 cups powdered sugar and the grated rind and juice of 2 lemons. When cake is done and still warm poke holes in top with cooking fork and pour the lemon mixture over the cake. ???? as is or top with whipped cream or ice cream.

155483 -- PINEAPPLE NUT CAKE

1 3/4 c. sugar
1/2 c. shortening
2 c. flour
2 tsp. baking soda
1/2 tsp. salt
1 lb. can crushed pineapple
1 c. chopped nuts
8 oz. cream cheese
1/2 c. butter
2 c. powdered sugar
1 tsp. vanilla

Mix the shortening, sugar and eggs. Add and mix the sifted dry ingredients. Stir in the pineapple, including juice and add the chopped nuts. Bake in a greased and floured pan 13 x 9 at 350 degrees for 30 to 35 minutes. Mix the cream cheese, butter, powdered sugar and vanilla and frost the cake while still warm.

155484 -- RASPBERRY CAKE

1 pkg. white or yellow cake mix
4 eggs
2/3 c. oil
1 pkg. raspberry Jello
1 pkg. (10 oz.) thawed frozen raspberries

Mix eggs, oil and thawed berries with the cake mix. Mix 300 strokes by hand or 3 minutes with a mixer. Pour into 9 x 13 greased and floured pan. Bake at 325 degrees for approximately 50 minutes. When cooled frost with a mixture of 3 ounce package softened cream cheese mixed with 1 teaspoon vanilla and 1 tablespoon butter or margarine.

155485 -- STRAWBERRY SHORTCUT CAKE

1 c. miniature marshmallows
2 c. (2 10 oz. pkgs.) frozen sliced strawberries in syrup, completely thawed
1 pkg. (3 oz.) strawberry flavored gelatin

2 1/4 c. Pillsbury best all purpose flour
1 1/2 c. sugar
1/2 c. solid shortening
3 tsp. baking powder
1/2 tsp. salt
1 c. milk
1 tsp. Vanilla

Preheat oven to 350 degrees. Sprinkle evenly on the bottom of a 13 x 9 pan the marshmallows. Combine and set aside the strawberries and the gelatin. Combine in large mixer bowl the flour and remaining ingredients. Blend these ingredients until moistened at low speed. Beat 3 minutes at medium speed, scraping sides of bowl occasionally. Pour batter over marshmallows in pan. Spoon strawberry mixture evenly over batter. Bake at 350 degrees for 45 to 50 minutes until golden brown and toothpick comes out clean. Serve with Cool Whip.

155486 -- SURPRISE CUPCAKES

1 c. shortening
1 c. sifted cocoa
2 c. milk
3 c. flour
2 tsp. baking soda
2 tsp. salt
2 2/3 c. sugar
4 eggs
2 tsp. vanilla

--FILLING--

1/3 c. evap. milk
2/3 c. Crisco
1/4 tsp. salt
1/2 c. sugar
1 tsp. vanilla
1 tbsp. cold water
3/4 c. powdered sugar

*Soften shortening, mix in sugar and eggs, then add dry ingredients and milk. Bake at 350 degrees for about 20 to 25 minutes. *Cupcake filling: Beat milk, Crisco, salt, cold water and powdered sugar. Beat for 5 minutes longer and place filling in pastry tube or cookie press. Force filling into baked cupcakes until cakes bulge. Frost as desired. Makes 4 dozen.

155487 -- FLUFFY WHITE FROSTING

3/4 c. sugar
1/4 c. light syrup
2 tbsp. water
2 egg whites

1/4 tsp. cream of tartar
1/4 tsp. salt
1 tsp. vanilla

Blend all ingredients in top of double boiler. When hot water is boiling, put top on with ingredients in it and beat for 5 to 7 minutes or until mixture thickens. Remove from heat and continue beating while adding vanilla. Spread on cake.

155488 -- DANISH ALMOND CAKE

1 3/4 stick margarine, softened
1 1/4 c. sugar
2 eggs
1 tbsp. almond extract
6 tbsp. warm water
1 1/4 c. flour
1/2 tsp. baking powder

Cream together margarine, sugar and eggs. Add extract, water, flour and baking powder. Mix well. Bake in round 9 inch foil baking pan at 375 degrees for 25 to 30 minutes. May sprinkle a little sugar on top before baking or frost after baking. However, this plain little cake is delicious as is.

155489 -- SUSAN'S CHOCOLATE CAKE

2 c. flour
2 c. sugar
1 tsp. soda
1/2 tsp. salt
1 c. butter or margarine
1 c. water
1/3 c. unsweetened cocoa
2 eggs
1/2 c. buttermilk
1 1/2 tsp. vanilla

Sift together flour, sugar, soda and salt. Combine butter, water and cocoa in saucepan and bring to a boil. Add to dry ingredients until just combined. Add eggs, buttermilk and vanilla and beat on low for 1 minute. Batter will be thin. Bake in greased and floured pans as follows: 2 (9 inch) round pans, 25 to 30 minutes; 9 x 13 inch oblong pan, 30 to 35 minutes at 350 degrees. If desired, fill layers with chocolate butter cream and frost with white "fluffy" 7-minute type frosting.

155490 -- ZUCCHINI CHOCOLATE CAKE

1/2 c. soft margarine
1/2 c. oil
1 tsp. vanilla

2 1/4 c. flour
4 tbsp. cocoa
1/2 tsp. baking powder
1 tsp. baking soda
2 c. shredded zucchini
1 3/4 c. sugar
2 eggs
1/2 c. sour milk, to sour milk add
1 tsp. white vinegar
1/2 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. cloves
1/4 c. chocolate chips

Preheat oven to 325 degrees. Grease and flour a 9 x 13 inch pan. In a large bowl cream together margarine, sugar, oil, sour milk, eggs and vanilla. Stir in remaining ingredients except chocolate chips. Pour into prepared pan. Sprinkle chocolate chips on top. Bake in preheated oven at 325 degrees for 40 to 45 minutes. Frost with Betty Crock chocolate frosting. Store in refrigerator in summer.

155491 -- TUNNEL OF FUDGE CAKE

1 1/2 c. butter
6 eggs
1 1/2 c. sugar
2 c. flour
2 pkgs. "Jiffy" fudge frosting
2 c. chopped nuts

Cream butter in large bowl at high speed. Add eggs, 1 at a time, beating well after each egg. Gradually add sugar, continue creaming at high speed until light and fluffy. By hand, stir in flour, frosting mix and nuts until well blended. Pour batter into greased pan. Bake at 350 degrees for 60 to 65 minutes in a 10 inch tube or bundt pan. Cool 2 hours, remove from pan.

155492 -- COCONUT CAKE

1 butter cake mix
2 c. sugar
16 oz. sour cream
12 oz. frozen coconut
12 oz. Cool Whip

Mix 1 butter cake recipe according to directions on package. Bake in 2 layers and split into 4 layers. FILLING: Mix 2 cups sugar with 16 ounces sour cream and 12 ounces frozen coconut which has been thawed. Save 1 cup of filling to mix with 12 ounces Cool Whip to use for frosting. Spread remaining filling between cake layers then frost cake. Refrigerate 3 days before serving.

155493 -- DIRT CAKE

20 oz. pkg. Oreos
1/4 c. butter or margarine
8 oz. cream cheese
1 c. confectioners' sugar
3 1/2 c. milk
2 pkgs. (4 serving size) French
vanilla pudding, instant 8 oz. Cool Whip, thawed
Clean flower pot, plastic flower,
gummy worms

Crush cookies and set aside. Cream together butter, cream cheese and confectioners' sugar. In another bowl cream together the milk, instant pudding mix and Cool Whip. Combine the 2 mixtures and mix well. Line a clean flower pot with plastic or aluminum foil. Fill pot with alternating layers of cookie crumbs and pudding mixture, ending with cookie crumbs. Cover pot and freeze. Before serving, insert a flower in the middle and place gummy worms on top for decoration. Use a trowel as a serving spoon.

155494 -- DUMP CAKE

1 (20 oz.) can undrained, crushed pineapple
1 (20 oz.) can cherry pie filling
1 box yellow cake mix
1 c. chopped nuts
1/2 c. butter or margarine (1 stick)

Preheat oven to 375 degrees. In a 9 x 13 inch cake pan, layer the pineapple, pie filling, cake mix and nuts. Thinly slice the butter or margarine and layer on top. Bake for 45 minutes to 1 hour, until top is brown. Linda uses 1 cup butter or margarine (2 sticks) and melts hers before pouring it over her cake. She then sprinkles 1 1/2 cups flaked coconut over the melted butter or margarine. Hers is baked at 350 degrees for 50 minutes and she garnishes with whipped cream or non-dairy topping. Linda Gregory

155495 -- HEAVENLY HASH CAKE

4 eggs
2 c. sugar 1 c. margarine, melted
2 tsp. vanilla
1 1/2 c. self-rising flour
1/4 c. cocoa
1 c. chopped nuts
Miniature marshmallows

--ICING:--

1/4 c. cocoa
1/4 c. margarine, melted
1/2 c. evaporated milk

1 box (3 1/2 c.) confectioners' sugar
1/2 c. chopped pecans

Beat eggs; add sugar and beat well. Add margarine and vanilla; stir well. Sift flour and cocoa; stir into egg mixture. Stir in nuts. Turn into greased and floured 9 x 13 inch pan. Bake at 325 degrees for 35 minutes. Sprinkle marshmallows over hot cake; drizzle icing (made by combining ingredients) over marshmallows.

155496 -- LEMON MERINGUE CAKE

2 c. sliced strawberries
1/4 c. sugar
1 1/4 c. flour
1 c. sugar
1/4 c. margarine, softened
1/2 c. skim milk
1 1/2 tsp. baking powder
1 1/2 tsp. grated lemon peel
1 tsp. vanilla
1/4 tsp. salt
4 egg whites
1/2 c. sugar

Mix strawberries and 1/4 cup sugar. Cover and refrigerate. Heat oven to 350 degrees. Spray square pan, 9 x 9 x 2 inches. Beat flour, 1 cup sugar, margarine, milk, baking powder, lemon peel, vanilla, salt, and 2 egg whites on low speed 30 seconds. Beat on high 2 minutes. Bake 25 to 30 minutes or until cake tester comes out clean. Take out of the oven. Increase oven to 400 degrees. Beat 2 egg whites until foamy, add 1/2 cup sugar gradually. Beat until stiff and glossy. Spread over cake. Bake about 8 to 10 minutes until light brown. Cool completely. Serve with strawberries. Yield: 9 servings. Per serving - 250 calories, 220 mg. sodium, 5 grams fat, 0 mg. cholesterol.

155497 -- FRANCES' FAMOUS ORANGE CAKE

3 oz. pkg. orange gelatin
1/2 c. boiling water
1 pkg. yellow cake mix
3/4 c. oil
4 eggs
1 tsp. orange extract

--GLAZE:--

1 1/4 c. confectioners' sugar Juice of 4 oranges or 2/3 c. frozen orange juice concentrate

Dissolve gelatin in the boiling water and set aside. In a large bowl combine cake mix and cooking oil. Add eggs, one at a time and orange extract, beating well after each addition. Add dissolved gelatin and beat for 3 minutes. Pour into a 10 inch, greased and floured angel food cake pan. Bake at 350 degrees for 45 minutes or until toothpick comes out of the cake clean. Remove from oven and immediately pour

the glaze over the top of cake. Cool in pan for a few hours.

155498 -- PEACH CUSTARD CAKE

--CRUST:--

1 1/2 c. flour
1/2 tsp. salt
1/2 c. soft butter

--BATTER:--

1 lg. can peaches, sliced
1/2 c. sugar
1/2 tsp. cinnamon
1 egg
1 c. evaporated milk

Cut butter into flour and salt. Press into 9 inch square pan. Drain peaches, saving 1/2 cup of syrup. Arrange slices on top of crust. Sprinkle with mixture of sugar and cinnamon. Bake at 375 degrees for 20 minutes. Mix syrup, egg and milk. Pour over peaches. Bake 30 minutes more.

155499 -- PINEAPPLE NUT CAKE

2 eggs, beaten 2 c. sugar
2 c. flour
2 tsp. vanilla
2 tsp. baking soda 1 (10 oz.) can undrained, crushed
pineapple
1/2 c. chopped nuts

Mix all ingredients together and pour into an ungreased, 9 x 13 inch baking dish. Bake at 350 degrees for 35 to 45 minutes. CAUTION: Do not overbake, test cake at 30 minutes.

--PINEAPPLE NUT CAKE FROSTING:--

1/2 c. (1 stick) margarine or butter
8 oz. softened cream cheese
1 3/4 c. confectioners' sugar
1 c. chopped nuts

Cream all ingredients together except for the nuts. Spread on cooled cake. Sprinkle with the nuts. Keep cake refrigerated.

155500 -- GRANMA'S SALT PORK CAKE

1 lb. fat pork, NO lean
1 1/2 pts. boiling water
1 tbs. baking soda dissolved in water

4 c. brown sugar
1/2 tsp. salt
6 c. flour
1 tbsp. cloves
2 tbsp. cinnamon
2 lbs. raisins
1 c. nuts
1 lb. dates

Grind salt pork and stir into boiling water and soda for 5 minutes. Add sugar and dates, stirring until cool. Add remaining ingredients. Bake at 325 degrees for 75 minutes. Check for doneness with a toothpick. This will make several loaf pan cakes. This recipe has been in the family for years.

155501 -- SHOO FLY CAKE

4 c. flour
1 lb. dark brown sugar
1 c. margarine
1/2 tsp. salt
2 c. boiling water
1 c. molasses
2 tsp. baking soda

Mix margarine, sugar, salt and flour until it makes crumbs. Set aside 2 cups. Mix molasses, water and soda together. Add crumbs. Pour in ungreased 9 x 13 inch pan. Sprinkle remaining 2 cups crumbs on top. Bake at 350 degrees for 45 minutes.

155502 -- TURTLE CAKE

1 pkg. German chocolate cake mix
3/4 c. butter, softened (omit oil in mix)
14 oz. pkg. individually wrapped caramels
1/2 c. evaporated milk
1 c. chopped pecans
1 c. chocolate chips (semi-sweet)

Unwrap caramels and melt with milk in top of double boiler. Combine cake mix and butter according to directions on box. Pour 1/2 the batter into greased 13 x 9 inch pan and bake at 350 degrees for 10 minutes or until cake puffs up and is gooey. Pour caramel-milk mix over baked layer. Top with nuts and chocolate chips. Pour rest of batter over all and bake at 350 degrees for 25 to 30 minutes or until toothpick tests clean. Top with ice cream, if desired.

155503 -- QUICK & EASY CHEESECAKE

2 (8 oz.) cream cheese
3 lg. eggs

2/3 c. sugar
1/2 tsp. vanilla
8 oz. sour cream
3 tbsp. sugar
1 tsp. vanilla

Beat cream cheese (room temperature), eggs, 2/3 cup sugar and 1/2 teaspoon vanilla with mixer until smooth. Pour into well greased 9 inch pie plate. Bake 22 to 25 minutes at 350 degrees. Turn oven off. Cool cheesecake 5 minutes. Combine sour cream, 3 tablespoons sugar and 1 teaspoon vanilla. Spread over warm cheesecake and return to oven for 2 minutes. Cool and refrigerate.

155504 -- MOM'S CHEESECAKE

--CRUST:--

1 1/2 c. vanilla wafer crumbs
2 tbsp. butter

Mix and press on bottom of 9 inch spring pan.

--FILLING:--

1/2 c. sugar
2 tbsp. flour
1/4 tsp. salt
2 (8 oz.) pkgs. cream cheese, softened
1 tsp. vanilla
4 eggs, separated
1 c. cream

Blend 1/2 cup sugar with flour, salt and cream cheese. Add vanilla. Add egg yolks, one at a time, mixing well after each yolk is added. Add cream, blend thoroughly. Fold in stiffly beaten egg whites. Pour mixture on top of crumbs. Bake at 325 degrees for 1 hour or until set in center. Cool before removing rim of pan.

155505 -- PEACHES & CREAM CHEESE CAKE

--BATTER:--

3/4 c. flour
1 tsp. baking powder
1/2 tsp. salt
3 1/4 oz. dry vanilla pudding mix, NOT instant
3 tbsp. soft margarine
1 egg
1/2 c. milk
1 (15 to 20 oz.) can sliced peaches or pineapple chunks

--FILLING:--

8 oz. cream cheese

1/2 c. sugar
3 tbsp. reserved juice
1 tbsp. sugar
1/2 tsp. cinnamon

Combine batter ingredients. Beat 2 minutes at medium speed. Pour into greased 9 inch deep dish or 10 inch pie pan. Place drained fruit over batter. Beat filling ingredients 2 minutes at medium speed. Spoon to within 1 inch of edge of batter. Combine sugar-cinnamon and sprinkle over filling. Bake at 350 degrees for 30 to 35 minutes. Cool and refrigerate.

155506 -- PRALINE CHEESECAKE

1 1/4 c. crushed graham crackers (about 17 crackers)
1/4 c. granulated sugar
1/4 c. finely chopped pecans, toasted
1/4 c. butter or margarine, melted
3 (8 oz.) pkgs. cream cheese, softened
1 c. brown sugar
2/3 c. evaporated milk
2 tbsp. all-purpose flour
1 1/2 tsp. vanilla
3 eggs
1/2 c. pecan halves, toasted
1 c. dark corn syrup
1/4 c. cornstarch
2 tbsp. brown sugar
1 tsp. vanilla

Combine cracker crumbs, granulated sugar and chopped pecans. Stir in butter; press mixture over the bottom and 1 1/2 inches up the sides of a 9-inch springform pan. Bake in a 350 degree oven for 10 minutes. Meanwhile, in a large mixer bowl beat together cream cheese and the 1 cup brown sugar until well-combined. Add milk, flour and the 1 1/2 teaspoons vanilla; beat well. Add eggs, beat just until blended. Pour into baked crust. Bake in 350 degree oven for 50 minutes or until set. Cool in pan 30 minutes; loosen sides and remove rim from pan. Cool completely. Arrange nut halves over cheesecake. To serve, combine corn syrup, cornstarch and remaining brown sugar in saucepan. Cook and stir until thickened and bubbly. Cook and stir 2 minutes more. Remove from heat; stir in remaining vanilla. Cool slightly. Stir sauce before serving. Spoon some warm sauce over nuts on cheesecake. Serve remaining sauce on the side. Makes 16 servings.

155507 -- CHOCOLATE-GLAZED WHITE CHOCOLATE CHEESECAKE

--CRUST:--

2 egg yolks, beaten to blend
1 tbsp. grated orange peel
1 tbsp. fresh orange juice
1 1/2 c. sifted all-purpose flour

3/4 c. ground macadamia nuts
1/2 c. plus 2 tbsp. powdered sugar
1/8 tsp. salt
1/2 c. (1 stick) well-chilled unsalted butter, cut into pieces

--CHEESE FILLING:--

24 oz. cream cheese, room temperature
3/4 c. sugar
4 eggs
1 1/2 tsp. grated lemon peel
1 1/2 tsp. Grand Marnier
1 1/4 c. white chocolate chips (7 oz.)

--CHOCOLATE GLAZE:--

8 oz. semi-sweet chocolate, coarsely chopped
1/4 c. (1/2 stick) unsalted butter
3/4 c. powdered sugar, sifted
3 tbsp. water
2 tbsp. Grand Marnier

--OTHER:--

Orange slices, halved Orange segments
Fresh mint leaves Orange Kumquat Sauce*

FOR CRUST: Combine yolks, orange peel and orange juice in small bowl. Combine flour, nuts, powdered sugar and salt in processor. Cut in butter until mixture resembles coarse meal, using on-off turns. With machine running, pour egg mixture in through feed tube and process just until dough gathers together (dough will be very moist). Wrap and refrigerate 30 minutes. Preheat oven to 350 degrees. Butter 10-inch springform pan. Place dough in pan and press over bottom and 3/4 inch up sides. Even edges. Bake until crust is brown, about 25 minutes. Meanwhile, PREPARE FILLING: Beat cheese and sugar until light and fluffy. Beat in eggs 1 at a time. Mix in lemon peel, Grand Marnier and chocolate chips. Spoon filling into crust. Bake until just set, about 35 minutes. Cool. Cover cake and refrigerate overnight. FOR GLAZE: Heat chocolate and butter in top of double boiler over barely simmering water, stirring until melted and smooth. Mix sugar, water and Grand Marnier in small bowl until sugar dissolves. Add to chocolate and stir until smooth. Remove from over water and let stand until cool but still pourable. Remove pan sides from cake. Pour glaze atop cake and spread over top and sides. Refrigerate until set (can be prepared 6 hours ahead). Arrange orange slices around side of cake. Garnish with orange segments and mint. Serve, passing sauce separately. 12 servings.

--*ORANGE KUMQUAT SAUCE:--

6 kumquats or 1 orange
2 oranges
1 lemon
2 c. sugar
1/2 c. water

Quarter and seed kumquats, oranges, and lemon. Finely chop in processor using on-off turns. Transfer

to heavy medium saucepan. Add sugar and water. Bring to boil, stirring until sugar dissolves. Reduce heat to medium and cook 5 minutes. Return mixture to processor. Blend to chunky puree using on-off turns. Cool to room temperature. Makes about 4 cups. (Kumquat Sauce can be prepared 3 days ahead and refrigerated.)

155508 -- CREAM CHEESE POUND CAKE

3 sticks of butter
1 (8 oz.) pkg. cream cheese
3 c. sugar
6 eggs, separated
3 c. flour
1 tsp. vanilla
1/4 c. peach jam

Have butter and cream cheese at room temperature. Then cream together until smooth. Add sugar and beat at medium speed of electric mixer, until blended. Add egg yolks and continue to beat until well blended. Add flour, one cup at a time, stirring well after each addition. Add vanilla. Stir in the peach jam. In another mixing bowl with clean beaters, beat the egg whites until stiff. Gently fold into batter. Spoon into a well greased 12-cup bundt pan. Bake at 350 degrees on a lower rack so the cake pan is actually centered in the oven, for 45 minutes to 1 hour. Serve with sliced strawberries or lightly sugared peaches.

155509 -- CALICO MERINGUES

2 egg whites
Pinch of cream of tartar
1/2 c. sugar
3/4 c. M&M's

Beat egg whites with cream of tartar until foamy in a small deep bowl. Gradually beat in sugar to make a stiff meringue. Fold in M&M's. Grease and flour large cookie sheet. Garnish each cookie with an M&M. Bake at 250 degrees for about 30 minutes or until cookies are firm to the touch. VARIATIONS: Red and green for Christmas. Pastels for Easter.

155510 -- PUMPKIN DESSERT CAKE

Mix all ingredients. Pour in a greased 11 x 19 pan at 350 degrees for 35 minutes or until firm.

2 c. sugar
3 eggs
1 (15 oz.) pumpkin can (Littys)
1 stick melted margarine
2 c. flour
2 tsp. baking powder
1 tsp. baking soda

1/2 tsp. salt
1 tsp. cinnamon

--CREAM CHEESE FROSTING--

3 oz. cream cheese
6 tbsp. butter
1 tsp. vanilla
1 tbsp. milk
2 or 3 c. powdered sugar

Mix all ingredients and spread on cooled cake.

155511 -- FRESH APPLE CAKE

5 c. cut up apples
5 tbsp. sugar
3 c. flour
1/2 tsp. salt
4 eggs, beaten
1/4 c. orange juice
5 tsp. cinnamon
3 tsp. baking powder
2 c. sugar
1 c. oil
1 tbsp. vanilla

Mix cinnamon and sugar together. Pour over sliced apples and mix, set aside. Mix dry ingredients in sifter after sifting. Make well in middle of dry ingredients. Add last 4 ingredients. Beat together with wooden spoon. Grease bundt pan and put in 1/2 ingredients. Put in apples, add rest of dough and bake 1 hour 15 minutes at 375 degrees.

155512 -- JEWISH APPLE CAKE

3 c. unsifted flour
2 1/2 c. sugar
1 c. oil, Wesson is best
4 unbeaten eggs
1/2 tsp. salt
1/3 c. orange juice, fresh or canned
2 1/2 tsp. vanilla
3 tsp. baking powder

Beat all together until smooth. In another bowl, mix 4 or 5 thinly sliced apples, 2 teaspoons cinnamon, and 5 tablespoons sugar. Put into greased angel food cake pan, 1 layer apples, 1 layer batter alternately until apples last on top. Bake 1 3/4 hours at 350 degrees.

155513 -- NUT AND DATE CAKE

2 c. sugar
2/3 c. butter or Crisco
2 eggs
3 c. flour
2 c. boiling water poured over
2 c. finely cut dates (let cool)
1 tsp. soda
1 tsp. vanilla
2 c. nuts cut fine

Cream sugar, butter or Crisco, add eggs and beat well. Pour in water and dates, stir and add chopped nuts and add flour and soda, sifted. Mix and bake in 2 loaf pans 1 hour at 350 degrees.

155514 -- TEXAS SHEET CAKE

1/2 lb. margarine
12 c. water
4 tbsp. cocoa
2 c. flour
1/2 tsp. salt
2 eggs
1/2 c. sour cream
2 c. sugar
1 tbsp. baking soda

--ICING--

1/2 lb. margarine
6 tbsp. butter
4 tbsp. cocoa
1 box 10x sugar
1 tsp. vanilla
1 c. chopped nuts

Bring water margarine and cocoa to boil. Add at once flour and salt. Cream well and add eggs sour cream sugar and baking soda. Bake in greased cookie sheet at 350 degrees for 20 minutes. Icing: Bring margarine, milk, and cocoa to boil and add 10X sugar. Beat well add vanilla, and nuts. Icing cool cake.
Mary Jacobin

155515 -- FIVE FLAVOR POUND CAKE

1/2 lb. butter or margarine
1/2 c. Crisco
3 c. cake flour,
3 c. all purpose

minus 6 tbsp.

3 c. sugar

1/2 tsp. baking powder

5 eggs

1 c. milk

1 tsp. each: lemon extract, rum extract, coconut extract, almond extract, and vanilla extract

Cream butter and Crisco together. Sift flour, sugar and baking powder together. Set aside. Add eggs and milk to butter and Crisco. Mix well. Add dry ingredients to mixture. Mix well. Add flavorings last. Bake in a greased and floured tube pan in a preheated 325 degree oven for 1 hour and 15 minutes. Cool in pan 15 minutes. Invert onto serving plate and cool completely.

155516 -- CREAM CHEESE POUND CAKE

1 c. margarine, softened

1/2 c. butter, softened, do not substitute

1 (8 oz.) pkg. cream cheese, softened

3 c. sugar

6 eggs

3 c. sifted cake flour

2 tsp. vanilla extract

Combine first 3 ingredients creaming well. Gradually add sugar, beating until light and fluffy. Add eggs one at a time, beating well after each addition. Add flour to creamed mixture, stirring until combined. Stir in vanilla. Pour batter into a well greased 10 inch tube pan. Bake at 325 degrees for 1 hour and 45 minutes or until cake tests done. Cool in pan 10 minutes. Remove from pan and cool completely.

155517 -- AUNT KATE'S POUND CAKE

1/2 lb. butter

1/2 c. oil

1/4 tsp. salt

3 c. sugar

6 eggs

2 tsp. vanilla

1 tsp. lemon juice

1 pinch mace

3 c. flour

1 c. milk

1/2 tsp. baking powder

Blend oil and butter. Add salt and sugar blend well. Add eggs one at a time and beat. Add vanilla, lemon juice and mace alternate flour and milk beating slowly. Add baking powder and mix well. Dough is like soft ice cream. Bake at 350 degrees for 1 hour in greased and floured tube pan.

155518 -- COLD OVEN POUND CAKE

1 c. butter
1/2 c. shortening
3 c. sugar
5 eggs
3 c. flour, sifted
1 tsp. salt
1 c. milk
1 1/2 tbsp. vanilla
3/4 tbsp. lemon extract

DO NOT LIGHT oven until after you put the cake in it. Cream butter, Crisco and sugar until light. Add eggs, one at a time, heating well after each addition. Add salt to sifted flour. Add flour mixture and milk alternately starting and ending with flour. Add flavorings. Pour into greased and floured angel food cakes (tube) pan or 2 loaf pans. Place in oven turn heat to 315 degrees and bake 1 1/2 to 2 hours (until at touch it springs back).

155519 -- DOROTHY'S OLD FASHIONED POUND CAKE

1 c. unsalted butter, softened
1 2/3 c. sugar
1/2 tsp. grated nutmeg
5 lg. eggs
2 c. cake flour

Cream butter in electric mixer until light. Beat in sugar and nutmeg then eggs one at a time. When very creamy fold in flour with a spatula or spoon. Spread in buttered and floured 9 inch loaf pan. Bake at 300 degrees for 1 1/2 hours or until firm to the touch. Remove from pan and cool on rack. Needs no icing.

155520 -- SUPER POUND CAKE

3 sticks butter or margarine
3 c. sugar
3 c. sifted flour
5 eggs
1 c. lukewarm milk
2 tsp. vanilla extract
1 tsp. lemon or orange extract or
juice of 1/2 orange

Thoroughly cream butter and sugar, add eggs one at a time, beating after each addition. Fold in flour alternately with combined milk and extract. Pour into greased and floured tube pan. Bake at 325 degrees for 1 hour and 15 minutes.

155521 -- WALNUT CAKE

5 eggs
2 c. super fine sugar
3 c. flour
2 c. black walnuts
1/2 lb. butter
1/2 c. milk
2 tsp. baking powder
1/2 tsp. nutmeg
1 tsp. lemon extract

Cream butter and sugar. Add egg yolks, milk with lemon extract alternately with flour, baking powder and nutmeg. Add walnuts and fold in stiffly beaten egg whites. Bake in slow oven at 325 degrees for 55 to 70 minutes. Use staff pan. After cooling throughly, wrap in foil. Maybe kept 1 or 2 weeks in cake tin in a cool place.

155522 -- CHOCOLATE POUND CAKE

1 c. butter or margarine
1/2 c. solid shortening
3 c. sugar
5 eggs
1 c. milk
1 tsp. vanilla
3 c. flour
1 tsp. baking powder
1/4 tsp. salt
5 tbsp. cocoa

Bake 1 hour and 10 minutes at 300 degrees. (Check after 1 hour). Cream butter shortening with sugar until fluffy: add eggs, 1 at a time. Add milk and vanilla. Sift dry ingredients; add to creamed mixture; pour into a greased tube pan.

155523 -- INSTANT PUDDING CAKE

1 pkg. white cake mix
1 pkg. instant lemon pudding
4 eggs
1/2 c. cooking oil
1 c. cold water
1/2 tsp. lemon flavoring or vanilla

Put all ingredients in a large bowl and beat with electric mixer for about 3 to 4 minutes. When well blended, pour into large greased and lined tube pan. Bake at 350 degrees for 1 hour. Check at the end of 50 minutes with a cake tester. You can ice this cake with a light lemon frosting, but we like it plain.

155524 -- PUMPKIN CAKE

1 yellow box cake mix, take out
1 c. for crumb topping
1/2 c. melted margarine
1 unbeaten egg
1 can of pumpkin

Mix egg and melted margarine with a fork into cake mix until well blended. Press into bottom of a 9 x 13 pan with your hands. Make pumpkin pie filling for a 9 inch pie, and pour over dough.

--CRUMB TOPPING--

1 c. cake mix
1 tsp. cinnamon
1/4 c. white sugar
1/4 c. margarine

Mix together the first 3 ingredients and cut in the margarine. Sprinkle over the top of the filling. Bake at 350 degrees for 45 to 50 minutes. Cake is done when a knife is inserted and comes out clean.

155525 -- PUMPKIN CAKE

4 eggs, well beaten
2 c. sugar
1 c. oil
1 1/2 tsp. salt
1 tsp. nutmeg
2 tsp. baking soda
1 tsp. cinnamon
2/3 c. water
3 c. flour
1 c. can pumpkin
1/4 lb. chop walnuts

Combine beaten eggs, nutmeg, cinnamon, sugar, oil and salt. Beat well. Add baking soda, flour, water and pumpkin. Beating again, by hand add walnuts. Place in 3 greased 1 pound coffee cans 1/2 full or 2 loaf pans. Bake at 350 degrees for 1 hour.

155526 -- RICH CHOCOLATE CAKE

1 1/3 c. skim milk
1 c. sugar
2/3 c. margarine softened
1 (8 oz.) carton egg beaters
2/3 c. cocoa
1 1/2 tsp. vanilla
1 1/2 tsp. baking powder

1/2 tsp. baking soda
1 can cherry pie filling

With mixer combine first 9 ingredients until blended. Beat at high speed 3 minutes. Spread in a lightly greased 13 x 9 x 2 inch pan. Bake at 350 degrees for 30 to 35 minutes or until done. Cool. Cut into 16 pieces and top with cherry pie filling (and whipped topping if desired).

155527 -- AUNT HELEN'S RAISIN CAKE

1/2 lb. butter
2 c. sugar
3 c. flour
1 c. milk
4 eggs
1 bx raisins, floured
3 tsp. baking powder
1 tsp. vanilla

Cream butter and sugar well. Add eggs one at a time. Beat well. Add flour with baking powder. Alternate with flour and milk. Add raisins. Bake at 350 degrees for 1 hour in greased and floured tube pan.

155528 -- QUICK WINE CAKE

1 pkg. yellow cake mix
1 pkg. instant vanilla pudding mix (3 3/4 oz.)
4 eggs
3/4 c. vegetable oil
1 tsp. ground mace
Grated rind of one orange

Combine all ingredients and beat with mixer until batter is smooth and fluffy. Pour batter into greased and floured tube pan. Bake in 350 degree oven for 45 minutes to an hour, or until cake feels firm to the touch when pressed lightly. Cool on a rack before cutting into slices.

155529 -- TANDY CAKE

2 c. sugar
2 tsp. baking powder
2 tbsp. melted margarine
1 c. milk
4 eggs
1 tsp. vanilla

Mix all together and beat 3 minutes. Use a cookie sheet with sides. Spray with bakers joy or grease and flour. Bake 350 degrees for 15 to 20 minutes. Cake will be light color. But edges will be brown. Test,

right away dot overcake: 1 c. peanut butter spread. Then sprinkle 1 (12 oz.) bag mini chocolate chips over the top spread all over. They melt soon. Keep cold until icing gets hard enjoy!

155530 -- YUM YUM CAKE

1 pkg. Duncan Hines yellow cake mix
1 lg. instant vanilla pudding
2 c. milk
1 (8 oz.) cream cheese
1 can crushed pineapple (16 oz.) well drained

Bake cake as directed in 11 x 15 cookie sheet which has been greased and floured. Bake at 350 degrees, mix vanilla pudding with 2 cups milk. Beat in 8 oz. cream cheese. Add crushed pineapple, well drained. Spread on cake when cool then top with 1 large container Cool Whip or dream whip. Sprinkle with coconut.

155531 -- BETTER THAN SEX CAKE

1 bx. yellow cake mix
1 c. sugar
1 (5 5/8 oz.) box Jello
Instant pudding vanilla, coconut opt. 1 c. sour cream
1 (1 lb. 4 oz.) can crushed pineapple 1 (12 oz.) Cool Whip
Chopped nuts

Prepare cake according to package. Bake in 13 x 9 pan. Combine undrained pineapple and sugar and heat until it comes to a boil, about 2 minutes. When cake is done puncture all over with fork. Pour pineapple over hot cake make pudding. Fold in sour cream and spread over cake (when cool). Top with Cool Whip and sprinkle with nuts and coconut.

155532 -- ICE BOX CAKE

3/4 lb. vanilla wafers
1 pkg. lime Jello
1 c. gran. sugar
1 c. water
1 can crushed pineapple
3 eggs
1 stick margarine

Cream margarine and sugar; add well beaten egg yolks. Roll wafers, add 1 1/2 c. crumbs to butter and egg mixture. Drain juice from pineapple and add enough water to fill cup. Dissolve Jello in 1 cup boiling water. Boil pineapple mixture (juice and water) and add to Jello. Add all this to butter mixture. Add beaten egg whites last. Line a buttered pan with half of remaining crumbs. Pour mixture in pan and put rest of crumbs on top. Refrigerate.

155533 -- JOYCE'S LAYER CAKE

1 box cake mix yellow
2 eggs
1 stick margarine
1 (8 oz.) cream cheese
2 eggs
1 box 10x sugar

Beat together cake mix, eggs, margarine. It will be thick. Spread in bottom of greased 9 x 13 pan. Beat together cream cheese, eggs and sugar. Pour on top of first mixture. Bake for 45 minutes at 350 degrees.

155534 -- BUTTER CAKE

1/2 lb. butter or margarine
2 c. sugar
4 eggs
2 tsp. vanilla
1 tsp. lemon extract
2 tsp. baking powder
1 c. milk
3 c. flour

Cream butter and sugar together add eggs one at a time. Sift baking powder and flour together and add alternately with milk and flavorings. Bake in greased staff pan for 1 hour at 375 degrees.

155535 -- LITTLE CREAM CHEESE CUP CAKES

1 (8 oz.) cream cheese softened
1 egg, beaten
1/3 c. sugar
1/8 tsp. salt

Beat together until creamy stir in one small package chocolate chips, set aside.

1 1/2 c. flour
1 c. sugar
1/4 c. cocoa (a little light)
1 tsp. baking soda
1/2 tsp. salt

Sift all dry ingredients together then add: 1 c. water, 1/3 c. cooking oil, 1 tbsp. vinegar, 1 tsp. vanilla then beat all together. Spoon in small muffin tins with paper liners. First about 1 tbsp. chocolate mixture then 1 tsp. vanilla mixture, cream cheese. Bake for 18 to 20 minutes at 350 degrees.

155536 -- BETTER THAN "SEX" CAKE

1 box cake mix white, yellow or devils food

Bake according to directions on box. When done, make holes with wooden spoon handle in cake. Heat until dissolved: 1 med. can cr. pineapple and 1 cup sugar. Pour over HOT cake. Slice 2 banana and put on top of pineapple 1 pkg. instant vanilla or pistachio pudding mix by directions and spread over bananas. 1 can Cool Whip spread over pudding. 1 1/2 coconut sprinkled over Cool Whip and 1/2 cup chopped nuts over coconut if desired. KEEP REFRIGERATED.

155537 -- CHOCOLATE DECADENCE CAKE

3 sq. Baker's semi sweet chocolate
1 pkg. (2 layer size) chocolate cake mix
4 eggs
3/4 c. water
1/2 c. sour cream
1/4 c. oil

Chocolate frosting

Chop chocolate into small chunks and set aside. Combine cake mix, eggs, water, sour cream and oil. Blend, then beat at medium speed of electric mixer for 4 minutes. Fold in chopped chocolate. Pour into 2 greased and floured 9 inch layer pans. Bake at 350 degrees for 35 minutes, or until cake tester inserted in centers comes out clean. Cool in pans 10 minutes. Remove and finish cooling on racks.

155538 -- FROSTING FOR CHOCOLATE DECADENCE CAKE

3/4 c. (1 1/2 sticks) butter or marg.
6 c. confectioners sugar
1 egg
1 tsp. vanilla
3 tbsp. milk
5 sq. Baker's unsweetened or semi
sweet chocolate
2 tbsp. milk

Melt 5 squares Baker's unsweetened or semi sweet chocolate; sit aside to cool. Beat 3/4 c. butter or marg. until soft; blend in 3 cups confectioners sugar. Add 1 egg and 1 tsp. vanilla. Add 3 additional cups confectioners sugar alternately with 3 tbsp. milk until of spreading consistency. Add step 1 and step 2 ingredients along with 2 tbsp. milk for smooth consistency.

155539 -- ECLAIR CAKE

Whole graham crackers
2 sm. box vanilla pudding, instant
3 c. milk

8 oz. Cool Whip

--TOPPING--

1/2 c. cocoa

1/2 c. milk

1/2 c. margarine

2 c. granulated sugar

1/4 tsp. salt

1 tsp. vanilla

Line 9 x 13 cake pan with whole graham crackers. Mix vanilla pudding and blend in Cool Whip and put half of pudding mix on top of graham crackers. Another layer of whole graham crackers in pan and rest of pudding mixture on top of them. Finish with another layer of graham crackers. Coat and smooth out chocolate topping over top of the graham crackers. Topping: Mix and boil 1 minute only add margarine and vanilla. Let cool and keep stirring until smooth and thick. Spread on top. Refrigerate cake until used. Also any unused should be kept in refrigerator. Iris Fryer

155540 -- ECLAIR CAKE

1 lb. pkg. vanilla pudding

2 c. of milk

8 oz. Cool Whip

Lg. box graham crackers

1 can Betty Crocker fudge frosting

Grease sides and bottom of 9 x 13 dish. In mixer blend vanilla pudding and 2 cups of milk. Fold by hand 8 oz. Cool Whip layer graham crackers and pudding. Starting with crackers, 4 layers of crackers, 3 layers of pudding. Heat frosting for 15 seconds and smooth on top of layered cake; refrigerate 1 hour. Enjoy!

155541 -- EASY RICH CHOCOLATE CAKE

1 1/2 c. flour

1 tsp. baking soda

1 c. granulated sugar

3/4 tsp. salt

1/4 c. cocoa

1 tbsp. vinegar

1 tbsp. vanilla

1/3 c. cooking oil

1 c. water

Use one 8 x 8 inch pan for baking. This same pan is used to mix the cake batter. There is no greasing of pans or using extra mixing bowls. Sift flour, soda, sugar, salt and cocoa rith into your baking pan. Combine vinegar, vanilla, and cooking oil. Make three little holes with your finger in the sifted dry ingredients and pour in the oil mixture. Over all this pour 1 cup water. Stir and mix well. Bake at 350

degrees for 20 to 25 minutes. Cool and frost with chocolate frosting.

155541 -- EASY RICH CHOCOLATE CAKE

1 1/2 c. flour
1 tsp. baking soda
1 c. granulated sugar
3/4 tsp. salt
1/4 c. cocoa
1 tbsp. vinegar
1 tbsp. vanilla
1/3 c. cooking oil 1 c. water

Use one 8 x 8 inch pan for baking. This same pan is used to mix the cake batter. There is no greasing of pans or using extra mixing bowls. Sift flour, soda, sugar, salt and cocoa rith into your baking pan. Combine vinegar, vanilla, and cooking oil. Make three little holes with your finger in the sifted dry ingredients and pour in the oil mixture. Over all this pour 1 cup water. Stir and mix well. Bake at 350 degrees for 20 to 25 minutes. Cool and frost with chocolate frosting.

155542 -- CHOCOLATE SHEET CAKE

2 c. sugar
2 c. flour
2 sticks margarine
4 tbsp. cocoa
1 c. water
1 tsp. soda mixed with 1/2 c.
buttermilk
2 tsp. cinnamon
1 tsp. vanilla
Dash of salt
2 eggs

Mix sugar and flour together. Melt margarine, cocoa and water. Bring to boil add to flour mixture. Add buttermilk rest of ingredients. Mix well. Use pan 11 x 13 inch. Bake in preheated oven at 400 degrees for 20 minutes longer if it is soft on top don't over cook.

--ICING--

12 oz. walnuts (I add nuts on top of cake then the icing)
6 tbsp. cocoa
6 tbsp. milk might need more

Bring to boil and add 1 pound 10x sugar, 1 teaspoon vanilla mixture. Ice the cake as soon as it comes out of oven. \-----

155543 -- DEATH BY CHOCOLATE

1 bx. chocolate cake
2 boxes. chocolate mousse or choc. instant pudding
2 med. cartons whipping cream
1/2 c. Kahlua, or choc. syrup
4 Skor candy bars, opt.

Bake chocolate cake. Let cool. Drizzle in Kahlua. Cool 4 hours. Crumble cake in bottom of truffle bowl. Layer mousse, whipped cream, candy. Repeat. Refrigerate at least 2 hours. Makes alot. Recipe can be halved for smaller bowl.

155544 -- EVA'S CHOCOLATE CAKE

2 c. flour
2 c. sugar
3/4 to 1 c. cocoa
1 tsp. baking powder
3 eggs
1/2 c. salad oil 1 c. milk
2 tsp. baking soda 1 c. warm coffee

Mix flour, sugar, cocoa, baking powder, eggs, salad oil and milk together in a large bowl until well blended. Dissolve baking soda in coffee and add to batter. Mix well. Batter will be thin. Bake for about 45 minutes. This is a very moist cake.

155544 -- EVA'S CHOCOLATE CAKE

2 c. flour
2 c. sugar
3/4 to 1 c. cocoa
1 tsp. baking powder
3 eggs
1/2 c. salad oil
1 c. milk
2 tsp. baking soda
1 c. warm coffee

Mix flour, sugar, cocoa, baking powder, eggs, salad oil and milk together in a large bowl until well blended. Dissolve baking soda in coffee and add to batter. Mix well. Batter will be thin. Bake for about 45 minutes. This is a very moist cake.

155545 -- CHOCOLATE SYRUP CAKE

1 stick margarine
1 c. sugar
4 eggs
1 c. flour

1 can chocolate syrup
1/2 tsp. salt
1 tsp. vanilla
1 tsp. baking powder

Cream margarine and sugar. Add the eggs one at a time beating after each. Shift flour, baking powder and salt, chocolate syrup. Add vanilla. Bake in 9 x 13 pan at 350 degrees for 35 minutes. Cool and pour on icing.

--ICING--

1/2 stick margarine
1 c. sugar
1/3 c. cond. milk, carnation

Combine and boil 1 minute add 1/2 cup chocolate bits. Beat until melted and pour over cake.

155546 -- GERMAN CHOCOLATE UPSIDE DOWN CAKE

German chocolate cake mix
1 c. coconut
1 c. pecans, chopped
1 stick margarine
1 (8 oz.) cream cheese
1 box powdered sugar

Preheat oven to 350 degrees. Grease and flour 9 x 13 pan. Sprinkle pecans and coconut in pan. Mix cake mix according to directions and pour into pan. In saucepan melt margarine and cream cheese, add sugar mixing well and pour over cake batter. Bake 40 to 45 minutes. Let cool and remove from pan or slice and turn upside down

155547 -- TRIPLE CHOCOLATE CAKE

1 pkg. devils food cake mix
1 pkg. chocolate instant pudding mix
1 3/4 c. milk
2 eggs
1 pkg. (12 oz.) chocolate chips

Combine cake mix, pudding mix, milk, eggs, and chocolate chips in large bowl. Mix by hand until well blended. Pour into a greased and floured 10 inch or bundt pan. Bake at 350 degrees for 50 to 55 minutes. Cool 15 minutes in pan and remove. Use chocolate icing if desired.

155548 -- GRANDMA'S BLACK CHOCOLATE CAKE

2 c. brown sugar
1/2 c. butter
2 eggs, well beaten

1/2 c. sour milk
2 tsp. baking soda
2 c. flour
2 sq. chocolate, unsweetened
1 c. boiling water
Pinch of salt
1 tsp. vanilla

Cream butter or margarine and sugar together. Add eggs, well beaten and soda dissolved in sour milk. Add flour and chocolate dissolved in cup of boiling water. Add 1/4 tsp. salt and vanilla. Bake in 2 (9 inch) cake pans, floured and lined in waxed paper.

155549 -- DEVILS FOOD CAKE

2 c. cake flour
1 1/2 c. sugar
3/4 tsp. salt
2/3 c. shortening
2 eggs
1 c. milk
1 tsp. vanilla
2 sq. unsweetened chocolate melted
1 tsp. baking soda
1 tbsp. hot water

Sift dry ingredients together, put aside. Cream shortening and sugar together and add eggs. Add dry ingredients alternately with milk to creamed mixture. Add vanilla and melted chocolate and water. Bake in layers about 30 minutes at 350 degrees. Cool and frost with butter frosting.

155550 -- CHOCOLATE ZUCCHINI CAKE

1 pkg. Duncan Hines dark fudge cake mix
1 tsp. cinnamon
3 eggs
1 1/4 c. water
1/2 c. Crisco oil
2 pkg. (3 oz.) cream cheese, softened
1/3 c. butter or marg. softened
1 1/2 tsp. vanilla
1 tsp. milk
3 1/2 c. confectioners sugar
1/4 c. chopped nuts
1 c. shredded unpeeled zucchini

Preheat oven to 350 degrees. Grease and flour 10 inch tube pan. Add eggs, water and oil; blend, then beat, medium speed for 2 minutes. Fold in zucchini. Turn batter into pan and spread evenly. Bake at 350 degrees for 50 to 60 minutes. Frosting: Beat cream cheese, butter and vanilla in bowl. Add conf. sugar

and milk, mix until smooth and creamy. Add more sugar to thicken and more milk to thin. Spread on cooled cake. Sprinkle nuts on top. Store in refrigerator until ready to serve.

155551 -- CHEESE CAKE

--CRUST--

2 1/2 c. graham cracker crumbs
6 tbsp. sugar
1/2 c. marg. melted
1/2 c. chop. fine

Mix and pat into cake pan.

--FILLING--

2 cream cheese, (4 8 oz. pkg.)
8 eggs
2 c. sugar

Cream cheese, add sugar and cream again. Add eggs, cream well and pour in crust lined cake pan. Bake in 325 degree oven for 30 to 35 minutes. Cool 15 minutes.

--TOPPING--

1 1/2 pt. of sour cream
6 tbsp. sugar
1 1/2 tsp. vanilla

Beat sour cream, sugar and vanilla until spreading consistency (about 20 minutes). Spread over cheese cake. Return to 475 degree oven for 5 minutes.

155552 -- ELFIN EASY CHEESE CAKE

1 graham cracker crust, extra serving
8 oz. soft cream cheese
1/3 c. sugar
1 c. sour cream
2 tsp. vanilla
8 oz. Cool Whip, slightly thawed

Beat cream cheese until smooth, beat in sugar. Add vanilla and sour cream. Mix well. Fold in Cool Whip. Spoon into crust and chill 4 hours.

155552 -- ELFIN EASY CHEESE CAKE

1 graham cracker crust, extra serving
8 oz. soft cream cheese
1/3 c. sugar

1 c. sour cream
2 tsp. vanilla
8 oz. Cool Whip, slightly thawed

Beat cream cheese until smooth, beat in sugar. Add vanilla and sour cream. Mix well. Fold in Cool Whip. Spoon into crust and chill 4 hours.

155553 -- GERMAN SMEARCASE CAKE

--CAKE--

1 stick butter
3/4 c. sugar
2 eggs
2 c. sifted flour
2 tsp. baking powder Salt

--FILLING--

1 sm. box pudding mix
1 lb. cottage cheese
2 tbsp. sugar
2 eggs, separated and beaten
2 tsp. cornstarch
1/2 raisin
Cinnamon as desired

Cake: Cream butter and sugar. Add eggs, pinch salt and mix. Add flour, baking powder. Mix. Press dough into greased 10 inch pan with remove all sides. Filling: Cook pudding as directed on package. In bowl combine sugar and beaten yolks. Beat egg whites until stiff add to cheese. Add pudding to cheese mixture. Slowly mix cornstarch and raisins and add. Spread over dough and sprinkle with cinnamon. Set on bottom of oven or lower rack. Bake at 400 degrees for 50 to 60 minutes. Recipe comes from Germany and cooked on oven bottom.

155554 -- CHEESE CAKE

1 box graham cracker crumbs.
Make 1 1/2 recipe for graham cracker crust and chill in tube pan. (10" spring pan). Press thin in corners.
3 lg. pkg. (8 oz.) cream cheese, softened
1 1/2 c. granulated sugar, blend
until fluffy
4 eggs, add one at a time
1 tsp. vanilla

Mix well. Pour into crust. Bake at 350 degrees for 50 minutes or until firm in center. Let stand 15 minutes out of oven. Meanwhile, turn up oven to 450 degrees. Mix 2 cups sour cream, 1/2 cup sugar, 2 tsp. vanilla. Mix well, spoon over cake and return to oven for 10 minutes. Cool.

155555 -- NEW YORK CHEESECAKE

1 1/2 c. cinnamon, graham cracker crumbs
1/3 c. margarine, melted
3 1/4 pkg. 8 oz. cream cheese,
softened
1 can 14 oz. sweetened condensed milk
2 eggs
2 tsp. vanilla extract

Preheat oven to 300 degrees. Combine graham cracker crumbs and margarine; press evenly on bottom of 9 inch pie pan. In large mixer bowl, beat cream cheese until fluffy. Gradually add sweetened condensed milk, beating until smooth. Add eggs and vanilla, mix well. Pour into prepared pie pan. Bake 1 hour. Turn off oven, allow to cool in oven 1 hour. Remove from oven, refrigerate, serve chilled.

155556 -- CHOCOLATE ALMOND CHEESECAKE

1 1/2 c. choc. wafer crumbs
1 c. blanched almonds, toasted and chopped
1/3 c. sugar
6 tbsp. butter softened
1 1/2 lbs. cream cheese, softened
1 c. sugar
4 eggs
1/3 c. heavy cream

Combine first 4 ingredients and pat into 9 1/2 inch spring form pan. Cream the cream cheese and sugar and eggs and add heavy cream, amaretto, vanilla and beat until light. Pour batter into crust and bake at 375 degrees for 30 minutes. Transfer to rack and let stand for 5 minutes. Combine sour cream, sugar, and vanilla and spread on cake and bake 5 minutes more. Transfer to rack and cool completely then chill.

155557 -- CINNAMON CAKE

1/2 stick margarine
1 1/2 c. sugar
2 eggs
1 c. milk
2 c. flour
2 tsp. baking powder
1/2 tsp. salt, opt.

--TOPPING--

1/2 stick margarine
1/2 c. white sugar

1 tsp. cinnamon

Cream margarine and sugar, add eggs 1 at a time. Beat well combine flour, baking powder and salt. Add milk alternately with flour. Stirring well after each addition spread in greased pan. 9 x 13 inch pan or 10 x 15 x 1 cookie pan. Melt margarine and pour over batter. Sprinkle sugar and spices over cake. Bake at 350 degrees.

155558 -- WELSH CAKES

2 c. flour
3/4 c. sugar
2 1/2 tsp. baking powder
1/2 tsp. salt
1/2 c. butter
3/4 c. currants
2 eggs, beaten
1 tsp. nutmeg
1/4 c. milk

Mix flour, sugar, 6 powder, salt, and nutmeg. Rub butter until blended. Add eggs and milk to make a dough. Chill 1 hour. Roll out on floured board to thickness of 1/4 inch. Cut in 2 1/2 inch rounds. Bake on greased griddle or frying pan. Turn until light brown on back side. Sprinkle with sugar. Makes 2 1/2 dozen.

155559 -- LIGHT CREAMY CHOCOLATE CHEESECAKE

2 c. graham cracker crumbs
3/4 c. butter, melted
1 (12 oz.) pkg. semisweet chocolate morsels
3 (8 oz.) pkgs. cream cheese, softened
1 1/4 c. sugar
3 eggs
1 tbsp. cocoa
2 tsp. vanilla extract
1 (16 oz.) ctn. commercial sour cream

Combine graham cracker crumbs and melted butter, mixing well; firmly press on bottom and sides of a 9 inch springform pan. Place chocolate morsels in top of double boiler; bring water to a boil. Reduce heat to low; cook until chocolate melts. Beat cream cheese with an electric mixer until light and fluffy; gradually add sugar, mixing well. Add eggs, one at a time, heating well after each addition. Stir in melted chocolate, cocoa and vanilla; beat until blended. Serves 12. Stir in sour cream, blending well. Pour into prepared pan. Bake at 300 degrees for 1 hour and 40 minutes (center may be soft but will firm when chilled) Let cool to room temperature on a wire rack; chill at least 5 hours. Remove sides of pan. Garnish with chocolate curls, if desired. Calories per serving 697. Protein 9.4, fat 52.3, carbohydrate 53.1, iron 2.3, cholesterol 163, sodium 427, calcium 114.

155560 -- CREAMY CHOCOLATE CHEESECAKE

Vegetable cooking spray
8 choc. wafer cookies, crushed
1 (15 oz.) ctn. part skim ricott cheese, drained
1 (8 oz.) pkg. Neufchatel cheese, softened
1/2 c. frozen egg substitute, thawed
3 tbsp. skim milk
1/4 c. unsweetened cocoa
2 tbsp. praline liqueur
1 tbsp. vanilla extract
1 1/2 tsp. grated orange rind
2 egg whites
1/4 c. plus 2 tbsp. sugar

Coat a 9 inch sprinkfoam pan with cooking spray. Dust bottom and sides of pan with crushed wafers. Beat cheeses in a lg. bowl at med. speed of an electric mixer 2 or 3 minutes or until smooth. Add egg substitute and milk, beating well. Add cocoa and next 3 ingredients, beating well. Beat egg whites (at room temp.) at high speed of electric mixer until soft peaks form. Gradually add sugar, 1 tbsp. at a time, beating until stiff peaks form. Fold egg whites into cheese mixture. Spoon over crushed wafers. Bake at 275 degrees for 1 hour center will be soft but will firm when chilled. Turn off oven, and leave cheesecake in oven for 30 minutes. Remove from oven, and let cool to room temp.; cover and chill at least 4 hours. Remove sides of pan. Garnish with chocolate curls, if desired.

155562 -- NO CRUST CHEESE CAKE

5 (8 oz.) pkgs. cream cheese
3 tbsp. flour
1/4 c. heavy cream
1 3/4 c. sugar
5 eggs
Dash of salt
1/4 tsp. vanilla
1 tsp. lemon juice

Soften cream cheese at room temperature. Cream all other ingredients together with softened cream cheese. Bake in springform pan 10 minutes at 500 degrees, then at 200 degrees for 1 hour. Cool and refrigerate.

155563 -- BELIEVE IT OR NOT CAKE

1/2 lb. butter
5 eggs
1 1/2 c. sugar
3 c. flour

1 c. milk
2 tsp. baking powder
2 tsp. vanilla

Cream butter, eggs and sugar. Add dry ingredients. Mix well. Pour into greased floured tube pan. Bake 50 to 60 minutes in 375 degree oven.

155564 -- IRISH CREAM CAKE BROWN

2 3/4 c. flour
2 1/2 tsp. baking powder
1/2 c. butter
1 3/4 c. sugar
1 1/2 tsp. vanilla
2 eggs
1/2 c. Baileys Irish Cream
3/4 c. milk

Grease and flour 2 (8 x 1 1/2) or 9 x 1 1/2 inch round pans. Combine flour, baking powder and 1 teaspoon salt, set aside. Beat butter until lightly and fluffy. Add sugar and vanilla. Beat until well combined. Add eggs, beating 1 minute between each. Add dry ingredients alternating with milk and Irish Cream, beating well. Split between 2 pans. Bake at 375 degrees for 30 to 35 minutes. Cool before frosting.

155565 -- CHOCOLATE IRISH CREAM FROSTING

1 (6 oz.) semi-sweet chocolate pieces
1/4 c. butter
1/2 c. Bailey's Irish Cream
1 tsp. vanilla
2 1/2 c. confectioners sugar

In a 1 quart saucepan, melt chocolate and butter over low heat, stirring frequently. Cool 10 minutes. Stir in Irish Cream and vanilla. Gradually add sugar, beating by hand until smooth. Frosting becomes stiffer when cooled.

155566 -- ANGEL FOOD

1 1/2 c. egg whites, at room temperature
1 1/2 tsp. cream of tartar
1/4 tsp. salt (if you prefer)
1 1/2 tsp. vanilla
1 tsp. almond extract
1 c. cake flour, sifted together with 1 1/2 c. sugar

Beat egg whites, cream of tartar, salt, vanilla, and almond extract for 6 minutes or until it forms stiff peaks. Then fold in sifted sugar and flour (approximately 3/4 cup each time). Put in ungreased tube pan and bake approximately 40 to 50 minutes on the bottom rack of oven at 350 degrees. Take out of oven and invert pan for cooling.

155567 -- APPLE CAKE

2 c. sugar
1 1/2 c. cooking oil
2 tbsp. vanilla
2 eggs, well beaten
1 tsp. salt
Juice of 1/2 lemon
3 c. flour
1 1/2 tsp. baking soda
3 c. tart apples, peeled & chopped
1 1/2 c. nuts, chopped

Preheat oven to 325 degrees. Mix sugar, oil, vanilla, eggs, salt, and lemon juice; beat well. Sift flour and soda and add gradually to first mixture. Add apples and nuts; blend. Bake in a greased and floured tube pan for 1 1/2 hours. When cool, drizzle with a glaze made with 1 cup powdered sugar and 2 to 3 tablespoons lemon juice.

155568 -- APPLE CAKE WITH CREAM CHEESE FROSTING

2 eggs
2 c. sugar
1/2 c. vegetable oil
1 tsp. vanilla
2 c. all-purpose flour
1/2 tsp. salt
1 tsp. baking soda
2 tsp. cinnamon
1/4 tsp. nutmeg
4 c. peeled apples, diced 1 c. walnuts, chopped

Beat eggs until light and fluffy. Gradually add sugar, oil, and vanilla. Sift together next 5 ingredients and add to first mixture. Stir in apples and walnuts. Pour into a greased 13 x 9 x 2 inch pan, and bake in a preheated oven at 350 degrees for 45 minutes. Let cool in pan, then spread with frosting. -
FROSTING:--

1 (3 oz.) pkg. cream cheese, at room temperature
3 tbsp. butter or margarine, softened Pinch of salt
1/2 tsp. vanilla
1 1/2 c. confectioners sugar

Mix all ingredients together until they are smooth. Spread on cake.

155569 -- BANANA CAKE

2 1/2 c. cake flour
1 2/3 c. sugar
1 1/4 tsp. baking powder
1 1/4 tsp. baking soda
1 tsp. salt
2/3 c. shortening
1/3 c. buttermilk
1 1/4 c. mashed bananas
2 eggs
1/3 c. buttermilk Nuts, if desired

Stir or beat. Pour in 9 x 13 inch greased pan. Bake at 350 degrees for 40 to 45 minutes.

155570 -- BLACK MAGIC CAKE

2 c. flour
2 c. sugar
3/4 c. cocoa
2 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt
2 eggs
1 c. black coffee
1 c. milk
1/2 c. oil
2 tsp. vanilla

Preheat oven to 350 degrees. Sift all dry ingredients together into a large bowl. Add eggs and liquids, stir until batter is smooth. (Batter is thin). Pour into well greased 9 x 13 inch pan. Bake 35 minutes or until done. Cool in pan. Top with butter cream icing. This cake is even more moist the second day. Can also be baked in 8 inch round pans. Line these pans with wax paper.

155571 -- CHEAP FRUIT CAKE

2 c. sugar
2 c. water
1 tsp. cloves
1 tsp. allspice
2/3 c. Crisco
1 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. salt
Red and green pineapple

Cherries (1/2 lb. red & green) Dates

Nuts

6 slices pineapple

Raisins

Mix together sugar, spices, Crisco, salt, and water. Boil for 5 minutes and let cool. Then stir in 4 cups flour and 1 teaspoon baking soda. Bake at 300 degrees for 1 1/4 hours.

155572 -- CHERRY CHOCOLATE CAKE

6 egg whites

1 (18.5 oz.) chocolate cake mix 1 (21 oz.) can cherry filling - pie mix

--7 MINUTE FROSTING:--

2 egg whites

1 1/2 c. sugar

1/4 tsp. cream of tartar or 1 tbsp. light corn syrup

1/3 c. water

1 tsp. vanilla extract

CAKE: Combine 6 egg whites, chocolate cake mix, and 21 ounce can cherry filling. Pour into greased and floured 9 x 13 inch pan. Bake at 350 degrees for 35 to 40 minutes. Cool and top with 7 minute frosting. FROSTING: Combine 2 egg whites, sugar, cream of tartar, and water in top of a double boiler. Beat with electric mixer on high speed 1 minute. Place over boiling water, and beat on high speed 7 minutes. Remove from heat and add vanilla, beat 2 minutes longer on high speed. Frost the cooled cake.

155573 -- COCONUT CAKE

1 c. rolled oats (Mother's Oats)

1 1/2 c. boiling water

1/2 c. butter or margarine

1 c. granulated sugar

1 c. light brown sugar

2 eggs, unbeaten

1 1/2 c. all-purpose flour

1 tsp. cinnamon

1 tsp. baking soda

1 tsp. vanilla

Pour boiling water over oats, stir, and let stand. Mix together: butter, sugar, light brown sugar, and eggs. Whip up oats, and add to second mixture. Sift together: flour, cinnamon, and baking soda. Add to above mixture. To beaten mixture add 1 teaspoon vanilla. Pour in cake pan(s). Either use 13 x 9 inch pan or 2 (9 inch) pans. Bake in 325 degree oven for at least 45 minutes or until tested done.

--TOPPING FOR CAKE:--

1/3 c. milk

1/4 lb. butter (or margarine)

1 c. brown sugar
1 c. nuts, chopped
1 c. coconut

Spread this mixture on cake after removing from oven. Place under broiler. Remove when topping is browned, be careful not to burn. Takes about 5 to 8 minutes in 400 degree broiler.

155574 -- CREAM CHEESE POUND CAKE

1 1/2 c. butter or margarine, softened
1 (8 oz.) pkg. cream cheese, softened
3 c. sugar
6 eggs
1 tbsp. vanilla
3 c. flour
1 envelope dry Dream Whip

Cream together butter and cream cheese, gradually add sugar and continue creaming until light and fluffy. Add eggs, one at a time, beating well after each addition. Blend in vanilla. Gradually add flour, beating until smooth. Slowly add dry Dream Whip. Pour into greased and floured bundt pan. Bake at 325 degrees for 1 hour and 30 minutes or until done. Cake may be glazed.

155575 -- CREAM PUFF CAKE

--CRUST:--

1 c. water
1 stick oleo
1 c. flour
4 eggs

--FILLING:--

1 (8 oz.) pkg. cream cheese, softened
2 (3 oz.) pkgs. instant pudding Your choice of flavor
3 c. milk

CRUST: Bring water and oleo to a boil. Stir in flour until it forms a ball. Cool. Beat in eggs one at a time. Slightly grease 9 x 13 inch pan and spread batter in pan. Bake at 450 degrees for 15 minutes; then 350 degrees for 25 to 30 minutes. FILLING: Beat until smooth and spread on crust. Top with Cool Whip. Drizzle lines of Herhsey's syrup on top. Note: May use sugar free pudding and leave off syrup.

155576 -- DELICIOUS CHERRY CAKE

2 sticks oleo
1 1/2 c. sugar
4 eggs

1 tbsp. lemon juice or extract
2 c. flour
1 can cherry pie filling

Cream oleo and sugar together. Add eggs, one at a time. Add lemon juice and flour. Grease and flour 9 x 13 inch pan. Spread in pan. Mark off 20 squares. Put one spoon cherry pie filling in each square and push down. Bake at 350 degrees for 30 to 40 minutes. Sprinkle with powdered sugar.

155577 -- DUMP CAKE

Layer ingredients in 9 x 13 inch pan in order. DO NOT STIR.

1 can cherry pie filling
1 can crushed pineapple and juice
1 yellow cake mix (sprinkle box)
1 c. nuts
2 sticks margarine (slice up)

Bake 1 hour at 350 degrees. Serve warm with Cool Whip. Garnish with cherry.

155578 -- FRIENDSHIP FRUITCAKE STARTER

If you haven't "inherited" the starter, take:

3/4 c. canned peaches in heavy syrup,
use only 1/2 c. of the juice and
cut peaches in sm. pieces

3/4 c. pineapple chunks, use 1/2 c.
of the juice and cut pineapple in 2
6 Maraschino cherries, cut in half
(no juice)
1 1/2 c. sugar
1 pkg. dry yeast or quick rise yeast

Place above mixture in glass jar with loose cover in a fairly warm place. Stir several times the first day, then once a day for two weeks. At the end of the two weeks--TA DA--this is the "starter" for the 30 day fruitcake. BEGIN WITH DAY 1, and continue for the 30 days as directed for 30 day FRIENDSHIP FRUITCAKE. --\h FRIENDSHIP FRUITCAKE (WITHOUT BRANDY)

Makes 3 bundt pan cakes or 15 (1 pound loaves). With a "Starter" follow these directions. (A starter is fruit liquid after 30 day processing period.)

--DAY 1: --

Pour one pint (2 cups or less) starter into a glass wide mouthed gallon jar. (Sun Tea jar works well.) Add one large can sliced peaches and juice. Cut each slice of peach into four pieces. Add 2 1/2 cups of sugar and stir every day for 10 days. Cover jar with a saucer and leave sitting out for ten days at room temperature. DO NOT COVER AIR-TIGHT. DO NOT REFRIGERATE.

--DAY 10:--

Add one 16 ounce can of chunk pineapple and juice. Cut chunks in half. Add 2 1/2 cups of sugar. Stir every day for ten days. Color will change and fruit will foam.

--DAY 20:--

Add two small jars of Maraschino cherries, cut in half; DO NOT ADD JUICE. Add 2 1/2 cups of sugar. Stir every day for the final ten days.

--DAY 31:--

You are ready to make your cakes. You need: 3 boxes Duncan Hines butter recipe cake mix (for three mixings)

3 boxes instant vanilla pudding mix

1 doz. eggs

1 (16 oz.) bottle Wesson oil (2/3 c.

each for three mixings), (you may substitute)

1 (16 oz.) bottle Wesson oil (2/3 c.

each for three mixings) (you may substitute)

3 c. raisins (white or dark)

3 c. walnuts

3 c. pecans

3 c. coconut

(You may add red and green cherries, if you desire)

Preheat oven to 300 degrees. Drain fruit in colander over large bowl for about 15 minutes or until fruit has stopped draining. This juice is your NEW STARTERS. Fruit cake must be started within three days after receiving new starters. 3 MIXINGS: Pour one box cake mix, 1 box pudding mix, 4 eggs, 2/3 cups oil and 1 1/2 cups of fruit into a bowl and stir with spoon (DO NOT USE A MIXER). Add 1 cup raisins, 1 cup chopped pecans, 1 cup chopped walnuts, 1 cup coconut, and mix thoroughly with wooden spoon. Grease and flour either bundt pan or your loaf pans (I prefer four 2 pound loaf pans for each mix.) Bake bundt pan or tube pan for approximately 1 1/2 hours. Loaf pans take from 1 hour to 1 hour 15 minutes- until nicely brown depending on your oven. CAKES CAN BE FROZEN. They are easier to cut in slices, if cut when frozen. Thaws quickly.

155579 -- FUDGE RIBBON CAKE

2 tbsp. butter

2 1/4 c. sugar

1 (8 oz.) pkg. cream cheese

1 tbsp. cornstarch

3 eggs

1 1/3 c. milk plus 2 tbsp.

1 1/2 tsp. vanilla

2 c. flour
4 envelopes Nestle's Choco-bake
1 tsp. salt
1 tsp. baking powder
1/2 tsp. soda
1/2 c. butter

Cream butter with cream cheese, 1/4 cup sugar, and cornstarch. Add 1 egg, 2 tablespoons milk, and 1/2 teaspoon vanilla. Beat at high speed until smooth. Set aside. Combine flour with 2 cups sugar, salt, baking powder, and soda in large mixing bowl. Add 1/2 cup butter and 1 cup milk. Blend well at low speed. Beat 1 1/2 minutes. Add remaining milk, 2 eggs, choco-bake, and 1 teaspoon vanilla. Continue beating at low speed. Spread half of batter in greased and floured 13 x 9 inch pan. Spoon cream cheese mixture over batter. Top with remaining chocolate batter to cover. Bake at 350 degrees for 60 minutes until cake springs back when touched lightly in center. Cool and frost.

155580 -- GERMAN'S SWEET CHOCOLATE CAKE

1 pkg. Baker's German's Sweet Chocolate
1/2 c. boiling water
1 c. butter or other shortening
2 c. sugar
4 egg yolks, unbeaten
1 tsp. vanilla
2 1/2 c. Swans Down Sifted Cake Flour
1 c. buttermilk
4 egg whites, stiffly beaten

Melt chocolate in boiling water. Cool. Cream butter and sugar until fluffy. Add egg yolks one at a time and beat well after each. Add melted chocolate and vanilla; mix well. Sift together salt, soda, and flour. Add alternately with buttermilk to chocolate mixture, beating well. Beat until smooth. Fold in beaten egg whites. Pour into three 8 or 9 inch cake layer pans, lined on bottoms with paper. Bake in a moderate oven (350 degrees) for 30 to 40 minutes; cool. Frost tops only.

--COCONUT PECAN FROSTING:--

1 c. evaporated milk
1 c. sugar
3 egg yolks
1/4 lb. margarine
1 tsp. vanilla

Combine all ingredients. Cook and stir over medium heat until thickened, about 12 minutes. Add 1 1/3 cups Baker's Angel Flake Coconut and 1 cup chopped pecans. Beat until thick enough to spread. Makes 2 2/3 cups.

155581 -- GRANDMA'S CHOCOLATE CAKE

2/3 c. Crisco
2 c. sugar
2 eggs
2 c. boiling water
2 2/3 c. flour
1 tsp. salt
3/4 c. cocoa
2 tsp. baking soda
2 tsp. baking powder
2 tsp. vanilla

Boil water, add Crisco, and then cool. Add sugar, eggs, and vanilla. Mix well. Sift together flour, salt, cocoa, soda, and baking powder. Add to liquid mixture. (It will make a thin batter.) Grease a 9 x 12 inch glass baking dish and dust with flour. Bake at 325 degrees for approximately 35 minutes.

155582 -- HARVEY WALLBANGER CAKE

1 pkg. (2 layer size) orange cake mix
1 (3 3/4 oz.) pack instant vanilla pudding mix
4 eggs
1/2 c. cooking oil
1/2 c. orange juice
1/2 c. Galliano
2 tbsp. vodka

Combine cake mix and pudding mix. Add eggs, oil, orange juice, wine, and vodka. Beat on low speed for 1/2 minute. On medium speed for 5 minutes. Pour in greased and floured 10 inch tube pan. Bake at 350 degrees for 45 minutes. Pour on glaze while cake is still warm. --GLAZE:--

1 c. powdered sugar
1 tbsp. orange juice
1 tbsp. Galliano
1 tbsp. vodka

Cream together.

155583 -- HOLIDAY CAKE

4 eggs
1 c. oil
1 c. sugar
1/2 c. coffee
1 shot glass of whiskey
2 c. honey
1 tsp. vanilla
3 1/2 c. all-purpose flour
1 tsp. baking soda

3 tsp. baking powder
1/4 tsp. salt (optional)

With a mixer, combine eggs, oil, sugar, whiskey, honey, and vanilla for three minutes at low speed and three minutes at high speed. Slowly add flour, baking soda, baking powder, and salt into the liquid mixture, mixing for three minutes at medium speed. Make sure the dry ingredients do not settle at the bottom of the bowl. Note: This is a large cake which can be baked at 350 degrees for one hour and 10 minutes in a 15 x 11 inch square pan or 45 to 50 minutes in two bundt pans. Test for doneness with a toothpick which should come out clean. Serves 16 or more.

155584 -- ISRAELI APPLE CAKE

4 eggs
2 c. granulated sugar
1 c. cooking oil
1/4 c. fresh orange juice
3 tsp. vanilla
3 c. all-purpose flour
3 tsp. vanilla
1/4 tsp. salt
1 c. walnuts, chopped
2 c. cooking apples, peeled and
thinly sliced
1 1/2 tsp. powdered cinnamon
3 tsp. granulated sugar
Powdered sugar for dusting

In a medium bowl, beat the eggs, 2 cups of sugar, oil, juice, and vanilla with an electric mixer on high speed for 10 minutes. Sift together the flour, baking powder, and salt, then blend it, a little at a time, into the egg mixture and then stir in the walnuts. Preheat oven to 350 degrees. Grease a bundt pan and pour in about a third of the batter. Layer the top with half of the apples; sprinkle the top with 1 teaspoon of the remaining sugar and 1/2 teaspoon of the cinnamon. Pour another third of the batter on top and cover with the remaining apples; sprinkle the top with the rest of the sugar and cinnamon. Cover with the remaining third of the batter. Bake until done (75 to 85 minutes). Remove from oven and immediately dust with powdered sugar. Makes about 16 servings. (Invert on serving plate before dusting with powdered sugar.)

155585 -- ITALIAN CREAM CHEESE CAKE

1 stick butter or margarine
1/2 c. Crisco
2 c. sugar
5 egg yolks
2 c. cake flour
1 tsp. baking soda
1 c. buttermilk

1 tsp. vanilla
1 can coconut
1 c. nuts

Mix the above ingredients. Fold in 5 egg whites, beaten stiff. Pour into 3 greased cake pans. Bake for 25 to 30 minutes at 350 degrees.

--ICING:--

1 (8 oz.) pkg. cream cheese
1/2 stick margarine
1 box powdered sugar
1 tsp. vanilla
1 c. pecans, chopped
Milk (not quite 1/4 c.) (just enough to make it spreadable)

155586 -- LOUIS' BOSTON CREAM CAKE

1 tsp. shortening
5 eggs
1/2 c. sugar
3 packets Sweet'N Low or other
heat-stable sugar substitute
1 tsp. pure vanilla extract
3/4 c. flour
2 tbsp. cornstarch
1 tsp. baking powder
2 c. skim milk
1 (1.6 oz.) pkg. sugar-free vanilla instant pudding mix
1/2 tsp. ground cinnamon
1 tsp. cocoa powder

Preheat oven to 400 degrees. Using shortening, grease and line two 8 inch round cake pans with parchment paper or waxed paper. Beat eggs in large bowl with electric mixer until light and fluffy. Sprinkle sugar, Sweet'N Low, and vanilla over eggs; continue beating for 2 minutes. Sift flour, cornstarch, and baking powder together; sprinkle half the mixture over batter. Fold in with rubber spatula. Repeat with remaining flour mixture. Use rubber spatula to spread batter evenly in pans. Bake on center rack of oven for 15 to 20 minutes or until cake is golden and a wooden pick inserted comes out clean. Remove from oven. Invert cake onto wire rack and cool for 5 minutes; remove pan. Set aside to cool. In a large mixing bowl, blend milk with instant pudding. Continue mixing at low speed for 1 minute or until pudding mix is dissolved. Cover and refrigerate for 10 minutes or until set. To assemble: Arrange a single cake layer on serving dish. Spread half the firm pudding over the bottom cake layer. Place remaining cake layer evenly on top. Stir cinnamon and cocoa into remaining pudding. Spread over top and sides of cake as chocolate frosting. Refrigerate until ready to serve. Cut with serrated knife. Serves 8.

155587 -- LOUISE'S BLACK MIDNIGHT CAKE

1 c. Crisco or oleo
2 1/2 c. sugar
4 eggs
2 c. hot coffee
1 c. cocoa
3 c. sifted flour
1 tsp. salt
1 tsp. baking powder
2 tsp. baking soda
2 tsp. vanilla

Cream Crisco, sugar, and eggs together. Sift dry ingredients together and add alternately with hot coffee to the creamed mixture. Add vanilla. Bake at 350 degrees 40 to 45 minutes or possibly longer. Makes a big cake. Use loaf pan and another pan smaller than loaf pan.

155588 -- NO SUGAR CAKE

1 sm. size pkg. butterscotch diet pudding
1 c. dark corn syrup
1 c. milk
1/4 c. shortening
2 c. flour
1 egg
3 tsp. baking powder
1 tsp. vanilla

Cream shortening. Add egg and beat. Add milk and corn syrup; mix the dry ingredients, pudding, flour, and baking powder together. Add to creamed mixture. Add vanilla and mix. Pour into tube pan or loaf pan or 2 layer pans. Bake at 350 degrees for 30 to 40 minutes or until done.

155589 -- POUND CAKE

1 lb. Imperial Margarine
1 lb. powdered sugar
6 eggs (if small eggs, use 8)
2 tsp. vanilla
3 c. flour

With electric mixer, beat margarine and sugar until fluffy. Add eggs, one at a time. Add vanilla. Gradually add flour at slow speed, then beat. Put in greased and floured angel food pan. Bake at 325 degrees for 1 hour and 40 minutes. Cake should be cracked on top and golden brown. Allow to cool then remove from pan while warm.

155590 -- PINEAPPLE SHEET CAKE

--CAKE:--

1 c. oleo
1 c. sugar
4 1/2 to 5 c. flour
1/2 c. sour milk
2 eggs
1 1/2 tsp. baking soda
1 tsp. baking powder
2 tsp. vanilla

--FILLING:--

1 (No. 2) can crushed pineapple
2 c. water
1 c. sugar
3 1/2 to 4 tbs. cornstarch diluted with water

Mix all filling ingredients together and cook until thick. Cool. CAKE: Blend milk, sugar, shortening, eggs, and vanilla. Mix well. Add 3 1/2 cups flour, baking powder, and baking soda mixed together. Add remaining flour and knead on floured board. Press half the dough on greased and floured 9 x 13 inch cookie sheet. Pour the cooled filling over dough. Add the rest of dough in strips. Sprinkle with sugar. Bake for 35 to 40 minutes in 350 degree oven.

155591 -- PINEAPPLE BAR CAKE

1 1/2 c. flour
1 tsp. baking powder
1 tsp. baking soda
1/2 c. margarine, melted
2 c. sugar
3 eggs
1 (14 oz.) can crushed pineapple,
don't drain
1 c. walnuts, chopped

Mix dry ingredients and set aside. Then mix margarine, sugar, eggs, pineapple, and nuts. Gradually add dry mixture to moist ingredients. Blend well. Bake in 9 x 13 inch greased and lightly floured pan. Bake at 350 degrees for 35 minutes or until done.

155592 -- POPPY SEED CAKE

1 box yellow cake mix (Duncan Hines)
1/2 c. oil (Crisco)
2 tbsp. lemon juice plus water to make 1 cup
1 sm. box instant lemon pudding
4 eggs
4 tbsp. poppy seeds

Mix together, pour into angel food or bundt pan. Bake at 350 degrees for 35 to 40 minutes. (Insert toothpick, if it comes out clean, it's done).

--FROSTING:--

1 (3 oz.) pkg. cream cheese, softened
2 c. powdered sugar
1/2 stick oleo, softened
1/4 tsp. vanilla

Blend together on low speed. Add a tablespoon or two of milk if too stiff. Ice cake top; sprinkle nuts around edge.

155593 -- RED DEVIL FOOD CAKE

1/4 c. shortening
1 c. sugar
2 eggs
1 1/2 c. Swans Down Flour, sifted
1 1/2 tsp. baking powder
1 1/2 tsp. salt
1/2 c. thick sour cream
1/2 c. boiling water
1/2 sq. chocolate
1 tsp. baking soda
1 tsp. vanilla

Cream shortening, add sugar gradually. Continue creaming until mixture is light and fluffy. Add beaten eggs. Beat mixture thoroughly. Sift together 3 times flour, baking powder, salt, and add alternately with sour cream to butter mixture. Pour the boiling water into the melted chocolate. Add soda to chocolate and stir until thick. Cool slightly before adding to cake batter. Add vanilla and pour into 2 medium size layer cake pans. Bake in moderate 350 degree oven for 25 minutes.