

# Cake Recipes

## Delicious Cake Recipes!

### 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.

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### 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.

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## 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.

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## 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.

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#### 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.

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#### BAKED PANCAKES

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

Mix these together in pan over low heat until butter is melted. Pour into a 9-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."

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## 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.

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## 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

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## 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.

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## 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.

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## 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.

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## 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.

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## 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!

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### 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.

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### 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.



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## 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.

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## 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.

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## 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.

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## 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.

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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

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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.

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## 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.

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## 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.)

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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.

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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.

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## 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.

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## 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.

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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.

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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.

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## 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

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## 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.

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## 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.

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## 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.

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### 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.

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### 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

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## 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).

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## 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.

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## 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.

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## 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

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## 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.

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### 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.

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### 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.

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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.

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**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.

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## 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.

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## 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.

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#### 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.

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#### 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.

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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.

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## 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.

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## 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.

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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.

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**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.

-----  
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.



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## 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.

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## 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.

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## 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.

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## 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.

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## 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.

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## 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.

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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 creamed mixture. Fold in egg whites and flavorings. Spoon batter into a 10-inch greased and lightly floured tube or bundt pan. Bake at 300 degrees for 1 1/2 hours. Yield: one 10 inch cake.

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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 butter 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.

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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.

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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.

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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.

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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.

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## 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.

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## 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!

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## 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.

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## 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.

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## 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.

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## 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.

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## 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.

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#### 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.

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## 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 non-stick 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.

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## 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.

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**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.

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## CHEERY 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.

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## 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.

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## 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.

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## 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.

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## 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.

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## 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.

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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.

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**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.

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## 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!

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## 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.

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**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.

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## 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.

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## 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.

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**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.

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**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.

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**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.

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### 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.

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### 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.

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### 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.

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### 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.

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**FRESH ORANGE CHIFFON CAKE**

2 1/4 c. sifted Swansdown cake flour  
(spoon 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.

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**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.

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## 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.

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## 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.

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## 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.

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