



Easy Cake Recipes



for the Cafe



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MOIST PINEAPPLE NUT CAKE

Amount Measure Ingredient

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

Preparation Method

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.

PINEAPPLE UPSIDE DOWN CAKE

Amount Measure Ingredient



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

Preparation Method

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.

PINEAPPLE DREAM CAKE

Amount Measure Ingredient

1	Yellow cake mix
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1 lg. can	Pineapple, crushed
1 lg. pkg.	Vanilla pudding, instant
1 (8 oz.)	Cool Whip

Preparation Method

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.

PUMPKIN CAKE

Amount Measure Ingredient

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

Preparation Method

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.

TEXAS CAKE

Amount Measure Ingredient

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

Preparation Method

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

Amount Measure Ingredient

1 stick	Oleo
6 tbsp.	Milk
4 tbsp.	Cocoa
1 box	Confectioners' sugar
1 tsp.	Vanilla
1 c.	Chopped nuts

Preparation Method

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.

FRESH ORANGE CHIFFON CAKE

Amount Measure Ingredient

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 2tbsp.)

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

Preparation Method

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

Amount Measure Ingredient

1 1/2 (3 oz.) pkgs. Cream cheese

2 1/4 c. Sifted confectioners' sugar

Grated rind of 2 oranges (1 1/2 tbsp.)

Preparation Method



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.

PLUM GOOD CAKE

Amount Measure Ingredient

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

Preparation Method

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.



LEMON CAKE

Amount Measure Ingredient

1/4 c.	Margarine, melted
1/2 c.	Lemon juice
2 c.	Powdered sugar

Preparation Method

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.

CHOCOLATE CHIP CAKE

Amount Measure Ingredient

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

Preparation Method

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.

CHOCOLATE CHERRY CAKE

Amount Measure Ingredient

1	Fudge cake mix
1	Can (20 oz.) cherry pie filling
1 tsp.	Almond extract
2	Eggs
1 c.	Sugar
5 tbsp.	Margarine
1/3 c.	Milk
1 c.	Chocolate chips
1/2 c.	Chopped nuts

Preparation Method

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.

MOUNDS CAKE

Amount Measure Ingredient

1 box	Swiss chocolate cake mix
1 c.	Sugar
1 c.	Pet milk
24 lg.	Marshmallows
14 oz. pkg.	Coconut
2 c.	Sugar
1/2 c.	Pet milk
1 tsp.	Vanilla
3 heaping tbsp.	Cocoa
1	Stick butter

Preparation Method

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.



CHOCOLATE ZUCCHINI CAKE

Amount Measure Ingredient

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

Preparation Method

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.

BANANA FUDGE MARBLE CAKE

Amount Measure Ingredient

1 pkg.	Duncan Hines fudge cake mix
2	Eggs
1 c.	Ripe bananas, mashed
1/2 c.	Water

Preparation Method

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.

TRIPLE CHOCOLATE CAKE

Amount Measure Ingredient

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

Preparation Method

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

CARROT CAKE & FROSTING

Amount Measure Ingredient

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

Preparation Method

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

Amount Measure Ingredient

1 (8 oz.) pkg.	Cream cheese
1	Stick butter
1	Box sifted powdered sugar
2 tsp.	Vanilla

Preparation Method

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.

LEMON PUDDING CAKE

Amount Measure Ingredient

2	Lemons
3	Eggs
3/4 c.	Sugar
1/4 tsp.	Salt
1 c.	Skim milk (or 2%)
1/3 c.	Flour

Preparation Method



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.

DUMP CAKE

Amount Measure Ingredient

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

Preparation Method



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.

FRESH APPLE CAKE

Amount Measure Ingredient

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

Preparation Method

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

Amount Measure Ingredient

1	Stick margarine
1 c.	Sugar
1 sm.	Can evaporated milk

Preparation Method

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

APPLE CAKE

Amount Measure Ingredient

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



Preparation Method

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.

APPLE NUT CAKE

Amount Measure Ingredient

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

Preparation Method

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

Amount Measure Ingredient

1/2 c.	Sugar
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1/2 c.	Light brown sugar
2 tbsp.	Flour
1 c.	Water
1/2 c.	Butter
1 tsp.	Vanilla

Preparation Method

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

CHEESECAKE CUPCAKES

Amount Measure Ingredient

4 (3 oz.) pkgs.	Cream cheese
2	Eggs
1 tsp.	Vanilla
3/4 c.	Sugar
	Vanilla wafers

Preparation Method

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.



CHEESECAKE

Amount Measure Ingredient

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

Preparation Method

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.

ANGEL FOOD CAKE ICING

Amount Measure Ingredient

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

Preparation Method

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.

MIRACLE ICING

Amount Measure Ingredient

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

Preparation Method

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.



PINEAPPLE ICING

Amount Measure Ingredient

1 (20 oz.)	Drained, crushed pineapple
1 (3 oz.) pkg.	Vanilla pudding
1 (8 oz.)	Cool Whip

Preparation Method

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

SCRIPTURE CAKE

Amount Measure Ingredient

4 1/2 c.	I Kings
1 c.	Judges 5:25
2 c.	Jeremiah 6:20
2 c.	Samuel 30:12
2 c.	Nahum 3:12
2 c.	Numbers
6 of	Jeremiah
1 c.	Judges
6 tbsp.	Samuel
2 tsp.	Amos (baking powder)



Pinch of Leviticus

Season to taste II Chronicles

Preparation Method

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.

HUMMINGBIRD CAKE

Amount Measure Ingredient

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



Preparation Method

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

Amount Measure Ingredient

2 (8 oz.) pkgs.	Cream cheese
1 c.	Butter
2	Boxes confectioners' sugar
1 tsp.	Vanilla

Preparation Method

Mix together and frost cake.

GOLDEN ANGEL FOOD

Amount Measure Ingredient

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

Preparation Method

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.

RAW APPLE CAKE

Amount Measure Ingredient

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

Preparation Method

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

WITH HOT APPLE CAKE SPICED TOPPING

Amount Measure Ingredient

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

Preparation Method

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.

APPLE CAKE

Amount Measure Ingredient

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



Preparation Method

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

BLACK MAGIC CAKE

Amount Measure Ingredient

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

Preparation Method



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

Amount Measure Ingredient

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)

Preparation Method

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.)

BURNT SUGAR CAKE

Amount Measure Ingredient

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

Preparation Method

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.

CHOCOLATE SHEET CAKE

Amount Measure Ingredient

1 stick	Oleo
1/2 c.	Crisco
4 tbsp.	Cocoa
1 c.	Water
2 c.	Sifted flour
2 c.	Sugar
1/4 tsp.	Salt



1/2 c.	Buttermilk
1 tsp.	Vanilla
1/2 tsp.	Cinnamon
1 tsp.	Soda
1 stick	Oleo
6 tbsp.	Milk
4 tbsp.	Cocoa
1 tsp.	Vanilla
	Nuts

Preparation Method

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. Beat until smooth. Pour in greased and floured jelly roll pan. --\h FROSTING (Prepare 5 minutes before cake is done.) Bring to a boil. Remove form heat. Then add: 1 lb. powdered sugar. Pour frosting on cake while cake is hot.

WACKY CHOCOLATE CAKE

Amount Measure Ingredient

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

Preparation Method

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.

UPSIDE DOWN GERMAN CHOCOLATE CAKE

Amount Measure Ingredient

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

Preparation Method

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.

UPSIDE DOWN DATE CAKE

Amount Measure Ingredient

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

Preparation Method



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

FRUIT CAKE

Amount Measure Ingredient

1/2 c.	Butter
2 c.	Sugar
2	eggs, beaten
3 1/4 c.	Flour
1 tsp.	Cream of tartar
1/2 tsp. s	oda
1/2 tsp.	Milk
1 qt.	Blueberries or less than a qt. of any other fresh fruit

Preparation Method

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.



HAWAIIAN FRUIT CAKE

Amount Measure Ingredient

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

Preparation Method

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.

LEMON JELLO CAKE

Amount Measure Ingredient

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

Preparation Method

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.

ORANGE SLICE FRUIT CAKE

Amount Measure Ingredient

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

Preparation Method

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.

PINEAPPLE SHEET CAKE

Amount Measure Ingredient

2 c.	Sugar
2 c.	Flour
2 tsp.	Baking soda
2	Eggs
1 can crushed	Pineapple
1/2 c.	Nuts
1 tsp.	Vanilla

Preparation Method

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



FROSTING

Amount Measure Ingredient

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

Preparation Method

Frost while cake is warm.

POPCORN CAKE

Amount Measure Ingredient

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

Preparation Method

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.



POUND CAKE

Amount Measure Ingredient

1	white cake mix
3 pkgs.	Orange Jello
4	eggs
1/2 c.	Oil
3/4 c.	Water

Preparation Method

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

RHUBARB CAKE

Amount Measure Ingredient

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

2 c.	Sugar
6 c.	Rhubarb

Preparation Method

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.



RHUBARB CAKE

Amount Measure Ingredient

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

Preparation Method

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.

SCRIPTURE CAKE

Amount Measure Ingredient

3/4 c.	Soft butter Gen.
1 1/2 c.	Sugar Jer.



5 eggs)	Isaiah separated
3 c. (flour)	Leviticus
3/4 tsp.	Salt)II Kings
3 tsp.	Baking powder Amos
1 tsp.	Cinnamon Exodus
1/4 tsp.	Each (spices) II Chronicles
1/2 c.	Milk Judges
3/4 c.	Chopped (almonds) Gen.
3/4 c.	Fine chopped (figs Jer.)
3/4 c.	Raisins II Samuel

Preparation Method

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.

SOUR CREAM CAKE

Amount Measure Ingredient

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
1/2 c.	Pecans, chopped
2 tbsp.	Flour
1 tsp.	Cinnamon
2 tsp.	Butter, melted
3/4 c.	Brown sugar

Preparation Method

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.

TOPICAL DREAM CAKE

Amount Measure Ingredient

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

Preparation Method

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. Combine powdered sugar and enough orange juice to make drizzling consistency. It'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.

BARBY'S YOGURT CAKE

Amount Measure Ingredient

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

Preparation Method

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.)

YULE CAKE

Amount Measure Ingredient

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

Preparation Method

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

ZUCCHINI CAKES



Amount Measure Ingredient

	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

Preparation Method

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.

APPLE POUND CAKE**Amount Measure Ingredient**

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

Preparation Method

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.

BANANA SPLIT CAKE

Amount Measure Ingredient

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.)

Preparation Method

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.

BUTTER PECAN POUND CAKE

Amount Measure Ingredient

1	Betty Crock butter pecan cake mix
1 pkg.	Coconut cream instant pudding
4	eggs
1 c.	Oil
1 c.	Hot water

Preparation Method

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

CHOCOLATE ZUCCHINI CAKE



Amount Measure Ingredient

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

Preparation Method

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.

CREAM CHEESE CUPCAKES

Amount Measure Ingredient

2 (8 oz.) pkgs.	Cream cheese
3/4 c.	Sugar
2	Eggs
1 tsp.	Vanilla
	Vanilla wafers

Preparation Method

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.

CREAM CHEESE POUND CAKE**Amount Measure Ingredient**

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.

DIRT CAKE

Amount Measure Ingredient

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

Preparation Method

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.



ONE STEP POUND CAKE

Amount Measure Ingredient

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

Preparation Method

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.

PINEAPPLE-COCONUT-WALNUT CAKE

Amount Measure Ingredient

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
1/4 lb.	Margarine
1 1/2 c.	Powdered sugar
2 tsp.	Vanilla
1 pkg. (8 oz.)	Cream cheese, softened

Preparation Method

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.

CARAMEL ICING

Amount Measure Ingredient

2 c.	Brown sugar
1/3 c.	Milk
	Pinch of salt
4 tbsp.	Margarine
4 tbsp.	Flour

Preparation Method

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



FLUFF FROSTING

Amount Measure Ingredient

1 c.	Milk
1/4 c.	Flour
1 tsp.	Vanilla
1 c.	Sugar
1/2 c.	Butter or margarine
1/2 c.	Shortening

Preparation Method

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.

FRUIT CAKE COOKIES

Amount Measure Ingredient

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

Preparation Method

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.

IMPOSSIBLE CHEESECAKE

Amount Measure Ingredient

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
1 c.	Sour cream
2 tsp.	Vanilla
2 tbsp.	Sugar

Preparation Method

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.

ICING FOR DECORATING

Amount Measure Ingredient

1/2 c.	Shortening (Crisco)
4 c. (1 box)	confectioner's sugar
4 tbsp.	Water
	Dash of salt
1 tsp.	Vanilla

Preparation Method

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

PINEAPPLE - COCONUT FROSTING



Amount Measure Ingredient

1 tall can	Crushed pineapple
1 tbsp.	Cornstarch
1 1/2 c.	Sugar
1 stick	Margarine
3 egg	Yolks

Preparation Method

Cook until thickened. Add can of coconut.

DUMP CAKE**Amount Measure Ingredient**

2 can	Cherry pie filling
1 can	Crushed pineapple, undrained
1 pkg.	Yellow cake mix, without Pudding
2 sticks	Oleo, melted Coconut Pecans, crushed

Preparation Method

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.



CHOCOLATE CAKE

Amount Measure Ingredient

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

Preparation Method

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.

CARROT CAKE

Amount Measure Ingredient

2 c.	Self-rising flour
2 c.	Sugar
1 1/2 c.	Cooking oil
4	Eggs



3 c. Carrots, grated

2 tbsp. Cinnamon

Preparation Method

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:

Amount Measure Ingredient

1 (8 oz.) pkg. Cream cheese

1 stick Margarine

1 box confectioner's sugar

1 tbsp. Vanilla

1 c. Pecans, chopped

Preparation Method

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

CHOCOLATE SHEATH CAKE

Amount Measure Ingredient

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

Preparation Method

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

Amount Measure Ingredient

4 tbsp.	Cocoa
1 stick	Butter
6 tbsp.	Cream
1 box	Confectioners sugar

Preparation Method

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

SHEET CAKE

Amount Measure Ingredient



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

Preparation Method

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

Amount Measure Ingredient

1 stick	Oleo
3 tbsp.	Cocoa
1/3 c.	Buttermilk
1 lb.	Powdered sugar
1 tsp.	Vanilla



1 c. Nuts (optional)

Preparation Method

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

SHEET CAKE

Amount Measure Ingredient

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

Preparation Method

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.



FLIP FLOP CAKE

Amount Measure Ingredient

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)

Preparation Method

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 nuts-coconut; 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.

ZEBRA CAKE

Amount Measure Ingredient

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

Preparation Method

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.

BANANA NUT CAKE

Amount Measure Ingredient

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

Preparation Method

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.



BETTY'S DATE NUT CAKE

Amount Measure Ingredient

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

Preparation Method

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).

APPLE NUT CAKE

Amount Measure Ingredient

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

Preparation Method

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

APPLE CAKE

Amount Measure Ingredient

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.

PINEAPPLE CAKE

Amount Measure Ingredient

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	confectioner's sugar
1 stick	Butter or margarine, softened
1 tbsp.	Pineapple with juice

Preparation Method

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.

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.

STRAWBERRY CAKE

Amount Measure Ingredient

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

Preparation Method

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:

Amount Measure Ingredient



1 box	Confectioner's sugar
1/2 c.	Strawberries
1 stick	Margarine, softened
1/2 c.	Pecans, chopped

Preparation Method

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

LIGHT AS AIR ORANGE CAKE

Amount Measure Ingredient

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



Preparation Method

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

Amount Measure Ingredient

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

Preparation Method

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



CHOCOLATE PRALINE LAYER CAKE

Amount Measure Ingredient

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
1 3/4 c.	Whipping cream
1/4 c.	Powdered sugar
1/4 tsp.	Vanilla
	Whole pecans, if desired
	Chocolate curls, if desired

Preparation Method

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.

HUMMINGBIRD CAKE

Amount Measure Ingredient

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

Preparation Method

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:--

Amount Measure Ingredient

1/2 c.	Butter or margarine, softened
1 (16 oz.) pkg.	Powdered sugar, sifted
1 (8 oz.) pkg.	Cream cheese, softened
1 tsp.	Vanilla

Preparation Method

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.

CREAM CHEESE POUNDCAKE



Amount Measure Ingredient

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

Preparation Method

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.

MELT IN YOUR MOUTH SOUR CREAM POUND CAKE**Amount Measure Ingredient**

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

Preparation Method

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.

POUND CAKE

Amount Measure Ingredient

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

Preparation Method



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.

MAMA'S POUND CAKE

Amount Measure Ingredient

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.

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!

MANDARIN ORANGE CAKE

Amount Measure Ingredient

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	

Preparation Method

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:

Amount Measure Ingredient

1 1/2 c.	Brown sugar
6 tbsp.	butter
6 tbsp.	Milk

Preparation Method

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

APPLE CAKE

Amount Measure Ingredient

3 c.	Flour, sifted
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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

Preparation Method

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

LEMON CAKE

Amount Measure Ingredient

1 pkg.	Lemon cake mix
1 pkg.	Lemon instant pudding



3/4 c.	Water
3/4 c.	Vegetable oil
4	Eggs
2 c.	Powdered sugar
2 tbsp.	Water
2 tbsp.	Oleo
1/3 c.	Lemon juice

Preparation Method

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

LEMON CHEESE CAKE

Amount Measure Ingredient

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	Chill milnot

Preparation Method



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 milk 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

LEMON PUDDING CAKE

Amount Measure Ingredient

1	Yellow cake mix
1 sm. pkg.	Instant lemon pudding
4	Eggs
1/3 c.	Oil
1 c. plus 2 tbsp.	Water

Preparation Method

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

STRAWBERRY CAKE

Amount Measure Ingredient

1	White cake mix
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1 pkg.	Strawberry Jello
4	Eggs
3/4 c.	Oil
1 pkg.	Frozen strawberries, thawed
1/4 c.	Water

Preparation Method

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

GLAZE:

1 c.	Powdered sugar
1/4 c.	Strawberries

Preparation Method

Mix and frost while warm. Coon Rapids, MN

PECAN FILLED ANGEL CAKE

Amount Measure Ingredient

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

Preparation Method



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

CARROT CAKE

Amount Measure Ingredient

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

Preparation Method

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

PETITE CHERRY CHEESECAKE

Amount Measure Ingredient

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

Preparation Method

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



GENUINE BAKED CHEESECAKE

CRUST:

Amount Measure Ingredient

2 1/8 c.	Graham cracker crumbs
1/2 c.	Butter, melted
3/8 c.	Sugar

Preparation Method

Combine and press into spring pan.

FILLING:

Amount Measure Ingredient

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

Preparation Method

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

RHUBARB CAKE

Amount Measure Ingredient

2 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

Preparation Method

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

DUMP CAKE



Amount Measure Ingredient

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

Preparation Method

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

CHOCOLATE YUM YUM CAKE

BOTTOM LAYER:

Amount Measure Ingredient

1	Box chocolate cake mix
1 c.	Pecans, chopped
1 stick	Real butter

Preparation Method

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

TOP LAYER:

Amount Measure Ingredient



1 (8 oz.) pkg.	Cream cheese, softened
1 box	Powdered sugar
3	Eggs
1 tsp.	Vanilla

Preparation Method

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

DATE CHOCOLATE CHIP CAKE

Amount Measure Ingredient

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

Preparation Method

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

BUTTER NUT POUND CAKE

Amount Measure Ingredient

1 c.	Crisco
2 c.	Sugar
6 lg.	Eggs
1 tbsp.	Vanilla, butternut flavoring
2 c.	Plain flour

Preparation Method

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.

FRESH COCONUT

Amount Measure Ingredient



1 (16 oz.) can	Cream of coconut
1 box vanilla	Cake mix
1 pkg. fresh	Frozen shredded coconut

Preparation Method

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.

BLUEBERRY POUNDCAKE

Amount Measure Ingredient

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

Preparation Method

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.

APPLE CAKE

Amount Measure Ingredient

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

Preparation Method

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:

Amount Measure Ingredient



1/2 c.	Butter
1/2 c.	Milk
1/2 c.	Brown sugar

Preparation Method

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

PINA COLADA CAKE

Amount Measure Ingredient

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

Preparation Method

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.



HOOSIER CAKE

Amount Measure Ingredient

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
1 stick (1/2 c.)	Butter
4 tbsp.	Cocoa
6 tbsp.	Buttermilk
1 lb.	Confectioner's sugar
1 tbsp.	Vanilla
	Chopped walnuts or pecans (optional)

Preparation Method

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.

POPPY SEED CAKE

DRY:

Amount Measure Ingredient

1 pkg.	Butter Recipe cake mix
1/4 c.	Sugar
	Dash of salt
1 sm. pkg.	Instant butterscotch pudding
1 3/4 tbsp.	poppy seeds

WET:

3 to 4	Eggs
1/2 c.	Sour cream
1/2 c.	oil
3/4 c.	Orange juice



Preparation Method

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.

PLUM GOOD CAKE

Amount Measure Ingredient

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.

FLOWER POT CAKE

Amount Measure Ingredient

1 pkg.	Oreo cookies
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Your favorite cheese cake recipe

1 (16 oz.) can	Sweet cherry pie filling
1 bag	Gummy worms (5 or 6)
1	Flower pot
1	Stem of artificial flowers
1	Spade shovel

Preparation Method

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.

EASY CHEESE CAKE

Amount Measure Ingredient

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

Preparation Method



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.

BLACK WALNUT SPICE CAKE

Amount Measure Ingredient

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

Preparation Method

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.



7 - UP POUND CAKE

Amount Measure Ingredient

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

Preparation Method

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.

OLD FASHIONED POUND CAKE

Amount Measure Ingredient

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

Preparation Method

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.

DO NOTHING CAKE

Amount Measure Ingredient

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



Preparation Method

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:

Amount Measure Ingredient

1 (5 oz.)	Can milk
1/2 c.	Butter
1 c.	Sugar
1 1/2 c.	Coconut
1 c.	Pecans, chopped

Preparation Method

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

COCONUT POUND CAKE

Amount Measure Ingredient

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

Preparation Method

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

Amount Measure Ingredient

1 stick	Margarine
1 box	Powdered sugar, sifted
4 tbsp.	Milk

Preparation Method

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.

CHOCOLATE POUND CAKE

Amount Measure Ingredient

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

Preparation Method

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

Amount Measure Ingredient

1/2 c.	Crisco
1/4 tsp.	Salt
2/3 c.	Canned milk (1 sm. can)
2 c.	Sugar
2 tbsp.	Cocoa



Preparation Method

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.

DUTCH APPLE CAKE

Amount Measure Ingredient

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

Preparation Method

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:

Amount Measure Ingredient

1 c.	Powdered sugar, sifted
1/4 tsp.	Vanilla
	Milk

Preparation Method

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

DUTCH APPLE CAKE

Amount Measure Ingredient

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. s	Salt
1 tsp.	Ground cinnamon
1 c.	Walnuts, finely chopped

Preparation Method

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

Amount Measure Ingredient

1 c.	Powdered sugar, sifted
1/4 tsp.	Vanilla
	Milk

Preparation Method

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

PLAIN CAKE

Amount Measure Ingredient

2 c.	Plain flour
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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

Preparation Method

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

CARROT CAKE

Amount Measure Ingredient

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

Preparation Method

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.



CARROT CAKE ICING

Amount Measure Ingredient

1 (8 oz.) pkg.	Cream cheese
1/2	Stick butter
1 box 10X	Sugar
1 c.	Nuts
	Milk

Preparation Method

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

BROWNIE CAKE

Amount Measure Ingredient

1 pkg.	Devil Food cake mix
1 stick	Margarine
3	Eggs
1 (8 oz.) pkg.	Cream cheese
1 box	Powdered sugar

Preparation Method

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.



EASY POUND CAKE

Amount Measure Ingredient

3	Sticks margarine
1	Box powdered sugar
6	Eggs
3 c.	Plain flour
1 tsp.	Vanilla

Preparation Method

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

1-2-3-4 CAKE

Amount Measure Ingredient

1 c.	butter
2 c.	Sugar
3 c.	Flour
4	Eggs
1 c.	Milk
2 tsp.	Baking powder
1 tsp.	Vanilla

Amount Measure Ingredient

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

WACKY CAKE

Amount Measure Ingredient

1 1/2 c.	Flour
1/2 tsp.	Salt
3 tbsp.	Cocoa
1 tsp.	Baking soda
1 c.	Sugar

Preparation Method

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

MOTHER'S OATS CAKE

Amount Measure Ingredient

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

Amount Measure Ingredient

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

Preparation Method

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

AUNT ELEANOR'S SUNSHINE CAKE

Amount Measure Ingredient



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

Preparation Method

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

EASY COCONUT CAKE

Amount Measure Ingredient

	Duncan Hines yellow cake mix with butter
2 (6 oz.) pkgs.	Frozen coconut
2 (8 oz.)	Cartons sour cream
2 c.	Sugar
1 (9 oz.)	Carton Cool Whip

Preparation Method

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

OUR FAVORITE CAKE

Amount Measure Ingredient

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

Preparation Method

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

BETTER THAN SEX CAKE

Amount Measure Ingredient

1 box	Yellow cake mix without pudding in mix
1 can	Crushed pineapple
1/2 c.	Sugar



Preparation Method

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

COUSIN KATIE'S ICE BOX CAKE

Amount Measure Ingredient

1 box Duncan Hines yellow butter cake mix

Preparation Method

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

YUMMY CAKE

Amount Measure Ingredient

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

Preparation Method

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

Amount Measure Ingredient

1 (4 oz.) pkg.	Cream cheese
1/2 stick	Oleo
1 c.	Confectioners' sugar
1/2 tsp.	Vanilla

Preparation Method

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

DOLLY'S PLAIN TUBE CAKE

Amount Measure Ingredient

2 sticks	Oleo
1 2/3 c.	Sugar
2 c.	Flour, sifted
5	Eggs
1 tsp.	Vanilla

Preparation Method



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

LITTLE CHOCOLATE CUPCAKES

Amount Measure Ingredient

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

Preparation Method

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

CHEESECAKE CUPCAKES

Amount Measure Ingredient

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

Preparation Method

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

CHESS TARTS

Amount Measure Ingredient

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

Preparation Method



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

Amount Measure Ingredient

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

Preparation Method

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

DUMP CAKE

Amount Measure Ingredient

	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



Preparation Method

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

RUTH'S BLACK FOREST DUMP CAKE

Amount Measure Ingredient

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

Preparation Method

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

WALLBANGER CAKE

Amount Measure Ingredient

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

Preparation Method

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

Amount Measure Ingredient

1 c.	Powdered sugar
2 tbsp.	Orange juice

Preparation Method

Combine. Tampa, Florida

BOURBON CAKE

Amount Measure Ingredient

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

Preparation Method



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

Amount Measure Ingredient

1/2	sticks melted butter
1/2 c.	Sugar
1/4 c.	Bourbon

Preparation Method

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

AFFITINITY CAKE

Amount Measure Ingredient

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

Preparation Method



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

POOR MAN'S POUND CAKE

Amount Measure Ingredient

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

Preparation Method

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

SAND MOUNTAIN POUND CAKE

Amount Measure Ingredient

1 1/2 c.	Butter Crisco
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3 c.	Sugar
5	Eggs
1 c.	Milk
3 c.	Flour
1 tsp.	Vanilla
	Pinch of salt

Preparation Method

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

MOCHA CAKE

Amount Measure Ingredient

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

Preparation Method

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

PEAR CAKE

Amount Measure Ingredient

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

Preparation Method

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

MANDARIN ORANGE CAKE

Amount Measure Ingredient

1 pkg.	Yellow cake mix (without pudding mix)
1 (11 oz.) can	Mandarin oranges, undrained



4	Eggs
1/2 c.	Vegetable oil

Preparation Method

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

Amount Measure Ingredient

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

Preparation Method

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

DATE CAKE

Amount Measure Ingredient

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 |

Preparation Method

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

COLONIAL CARROT PECAN CAKE

Amount Measure Ingredient

- | | |
|--------|-----------------------|
| 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 |

Preparation Method

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

Amount Measure Ingredient

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

Preparation Method

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

