

## CAKES



### ONE PAN CAKE

Corky Countryman

|              |                       |                           |
|--------------|-----------------------|---------------------------|
| 2 ½ c. flour | ½ tsp. salt           | 2 c. cold coffee or water |
| 1 ½ c. sugar | 2/3 c. vegetable oil  | 1/3 c. sugar              |
| ½ c. cocoa   | 2 tbsp. cider vinegar | ½ tsp. cinnamon           |
| 2 tsp. soda  | 1 tbsp. vanilla       |                           |

Stir together flour, sugar, cocoa, soda and salt in an ungreased 8 x 12 inch baking pan. Make 3 wells in the mixture; pour vegetable oil in one, cider vinegar in one and vanilla in one. Pour in coffee and stir all with a fork until well mixed. spread into an even layer. Combine 1/3 cup sugar and cinnamon; sprinkle half over batter. Bake in a 350° oven for 35-40 minutes. Sprinkle remaining cinnamon sugar over hot cake. Cool 15-20 minutes before cutting. Makes 6-8 servings.

### UNLIKELY CHOCOLATE CAKE

Gayle Davis

|   |                    |                      |
|---|--------------------|----------------------|
| 1 ½ c. flour                              | 1 tsp. baking soda | 3 tbsp. cocoa        |
| 1 c. sugar                                | ½ tsp. salt        |                      |
| Make 3 wells in dry ingredients then add: |                    |                      |
| 1 tbsp. Vinegar                           | 1 tsp vanilla      | 6 tbsp. meltedbutter |

Pour 1 cup water over all and mix well. Bake 35 minutes at 350°. Very moist and delicious. No eggs needed!

### CREME DE MINT CAKE

Charm Bessler

|                            |                       |                            |
|----------------------------|-----------------------|----------------------------|
| 1 white cake mix           | 1 jar fudge ice cream | 1 (8 oz.) carton Cool Whip |
| ½ c. creme de mint (green) | topping               | Plain chocolate bar        |

Mix cake according to box instructions plus add 1/4 cup creme de mint. Bake cake according to box instructions. Cool completely. Top cake with fudge topping. Mix 1/4 cup creme de mint with Cool Whip. Spread over top of fudge topping. Sprinkle with shaved chocolate bar.

## POPPY SEED LOAF CAKE

Susie Cochran

|                          |                      |                           |
|--------------------------|----------------------|---------------------------|
| 3 c. flour               | 1 1/8 c. oil         | 1 1/2 tsp. almond extract |
| 2 1/4 c. sugar           | 3 eggs               | 1 1/2 tsp. vanilla        |
| 1/2 tsp. salt            | 1 1/2 c. milk        | 1 tsp. butter flavor      |
| 1 1/2 tsp. baking powder | 1 1/2 tsp. poppyseed |                           |

Combine all the above and mix with beater for 2-3 minutes. Pour into 2 greased bread pans or 3 1# coffee cans and bake at 350° for 50-55 minutes.

Glaze: 1/4 c. orange juice, 3/4 c. sugar, 1/2 tsp. almond extract, 1/2 tsp. butter flavor, 1/2 tsp. vanilla

Combine these in small bowl and mix well. Remove bread from pans and pour glaze over loaves so it soaks in a little bit. Seal in foil and store in frig.

## CURIOUS CAKE

Jevlyn Stockhaus  
Donna Browning

|                                 |                         |
|---------------------------------|-------------------------|
| 3/4 c. butter                   | 1 c. nuts               |
| 1 bx. German Chocolate Cake mix | 1 can evaporated milk   |
| 12 oz. pkg. chocolate chips     | 12 oz. vanilla caramels |

Mix the cake mix with the butter and 1/3 cup of the evaporated milk. Put 1/2 of the batter into a greased 9 x 13 inch pan. Cook 20 minutes at 350°. Ahead of time, melt the caramels with 1/3 cup of the evaporated milk. Put the chocolate chips on the cake as soon as it comes out of the oven. Then layer the nuts and the caramels and the rest of the batter. Bake 10 minutes at 350°. Cool.

## NEIMAN MARCUS CAKE

Donna Browning

|                                |                          |
|--------------------------------|--------------------------|
| 1 yellow cake mix              | Cool Whip                |
| 1 small can creme of coconut   | Toasted slivered almonds |
| 1 can sweetened condensed milk |                          |

Make cake according to directions in a 9 x 13 inch pan. Combine creme of coconut and milk. When the cake comes out of the oven, punch holes all over with a meat fork. Pour milk mixture over the cake while it is still hot. Let cool. Cover and refrigerate. When ready to serve, cover with Cool Whip. Top with almonds. Refrigerate leftovers.

## BANANA SPLIT CAKE

Kelly Mahannah

|                            |                                   |
|----------------------------|-----------------------------------|
| 2 ½ stk. butter            | ½ c. pecans, chopped              |
| 2 c. graham cracker crumbs | 2 cans crushed pineapple, drained |
| 2 c. powdered sugar        | 1 lg. container Cool Whip         |
| 2 eggs                     | 1 jar maraschino cherries         |
| 4 or more bananas, sliced  | Chocolate syrup                   |

Melt 1/2 stick butter; add graham cracker crumbs; press into a 9 x 13 inch pan to form the crust. Beat 2 sticks butter, powdered sugar and eggs for 15 minutes. Spread over the crust. Arrange sliced bananas over the filling. Cover with pineapple. Top with Cool Whip. Sprinkle with pecans. Decorate with maraschino cherries and chocolate syrup. Keep covered and refrigerated.

## BANANA SPLIT CAKE

Janice Wilt

2 pkg. graham crackers, crushed - mixed with - 1 stick oleo  
Line 9 x 13 inch baking dish. Save enough crumbs to sprinkle on top.  
Slice 1 large banana in bottom of dish.  
Prepare 2 large boxes of vanilla pudding according to directions. Cool. Pour over banana slices.  
Slice another large banana over pudding mix.  
Spread on 1 large carton of soft Cool Whip. sprinkle crumbs on top. Let set overnight in refrigerator.

## PECAN-A-PLENTY CAKE

Trudy Supon Hurst

|                                      |                            |
|--------------------------------------|----------------------------|
| 1 pkg. Pillsbury Plus Yello Cake mix | 1 tsp. vanilla             |
| ¼ c. brown sugar                     | 3 eggs                     |
| 1 c. water                           | 1 c. finely chopped pecans |
| 1/4c. butter, softened               | Frosting                   |

Heat oven to 350°. Grease and flour 2 - 8 or 9 inch round cake pans. In a large bowl, blend cake mix, brown sugar, water, butter, vanilla and eggs. Beat on high for 2 minutes. Stir in pecans. Pour into prepared pans. Bake for 25 to 35 minutes. Cool 15 minutes in pans. Loosen sides and remove from pans. Cool completely. Cover with frosting.

|                             |                |                |
|-----------------------------|----------------|----------------|
| Frosting                    |                |                |
| 1/3 c. butter, softened     | ¼ tsp. salt    | 1 tsp. vanilla |
| 4 c. (1 lb.) powdered sugar | 2-3 Tbsp. milk |                |

In a large bowl, cream butter. Add powdered sugar, salt, milk and vanilla. Beat until smooth. Spread 1/2 cup frosting between layers and frost sides and top with remainder. Sprinkle chopped pecans on top.

## CHOCOLATE CHERRY JUBILEE CAKE

Trudy Supon Hurst

1 pkg. Pillsbury Plus Devil's Food cake mix  
1 tsp. almond extract  
21 oz. can cherry pie filling

3 eggs  
Glaze

Heat oven to 350°. Grease and flour a 12-cup bundt pan. In a large bowl, blend cake mix, almond extract, cherry pie filling and eggs. Beat 2 minutes on highest speed. Pour into prepared pan. Bake for 45-55 minutes. Cool completely. Cover with glaze.

Glaze:

½ c. chocolate chips  
1 tbsp. butter  
2 tbsp. milk

½ cup powdered sugar

In a small sauce pan, blend chocolate chips, margarine and milk over low heat until melted, stirring constantly. Remove from heat. Stir in powdered sugar until smooth. If needed, add a few drops of milk for desired consistency. Spoon over cooled cake. Serves 16

## BOTTOMS UP CAKE

Trudy Supon Hurst

1 can Pillsbury Ready to Spread Chocolate  
Fudge Frosting Supreme  
1 c. chopped pecans or walnuts  
1 pkg. Pillsbury Plus Devil's Food Cake mix

1 ½ c. water  
1/3 c. oil  
3 eggs

Heat oven to 350°. Grease and flour 9 x 13 inch pan. Spread frosting into bottom of the pan. Sprinkle nuts over the frosting. In a large bowl, blend cake mix, water, oil and eggs until moist. Beat 2 minutes at highest speed. Pour batter over frosting and nuts. Bake for 40-50 minutes. Immediately invert pan onto serving plate. Serve warm or cool. Serves 12.

## POUND CAKE

Frances Greenlee

1 c. self-rising flour  
2 c. flour  
2 c. sugar

1 c. crisco shortening  
1 stk butter, softened  
6 eggs

3 tbsp. flavoring - any  
flavor  
1 c. milk

Cream sugar, butter and shortening together. Add flavoring and mix well. Add eggs one at a time, beat 1 minute between each egg. Slowly add flour and milk alternately - begin with flour and end with flour. Heat pan while mixing cake. Grease and flour bundt pan. Bake at 350° for 1 hour or until a knife comes out clean.

## MAYONNAISE CAKE

Maude E. Crittenden

2 c. flour  
4 tbsp. cocoa  
1 ½ tsp. soda  
1 c. sugar  
2 tsp. vanilla  
1 c. mayonnaise

Blend well and add ¾ cup water, mix and bake 40 minutes at 350°.

## MAYONNAISE CAKE

Vera Crittenden

Combine and let stand:

1 pkg. chopped pitted dates  
1 c. chopped walnuts  
1 tsp. soda  
1 c. boiling water

In another bowl, combine and cream:

1 c. real mayonnaise  
1 c. sugar

Sift together:

3 tbsp. cocoa  
2 c. flour

Add this to sugar and mayonnaise mixture and to the date nut mixture. Last add: 1 tsp. Vanilla.

Beat well and pour into a greased and floured 6 x 11 ½ inch pyrex cake pan. Bake for 40 minutes at 350°.

## CHOCOLATE ZUCCHINI CAKE

Myra Glick

½ c. soft margarine  
½ c. oil  
1 ¾ c. sugar  
2 eggs  
1 tsp. vanilla  
½ c. sour milk  
2 c. finely diced zucchini  
2 ½ c. flour  
4 tbsp. cocoa  
1 tsp. soda  
1 tsp. baking powder  
½ tsp. cinnamon  
½ tsp. cloves  
½ tsp. salt  
¼ c. chocolate chips  
½ c. chopped nuts

Cream margarine, oil and sugar together. Add eggs, vanilla and sour milk then blend thoroughly. Sift dry ingredients together. Blend with creamed mixture. Stir in zucchini (flesh from a large zucchini is preferred). Spoon into greased 9 x 13 inch baking pan. Sprinkle with chocolate chips and nuts. Bake in preheated slow oven 325° for 40 to 50 minutes.

## NO COOK FLUFFY ICING

Marvyce Crittenden

2 egg whites  
¾ c. sugar  
1 tsp. vanilla  
½ c. white syrup  
3 tbsp. powdered sugar

Beat egg whites until foamy. Gradually beat in sugar and syrup together to form peaks. Add vanilla and powdered sugar. Beat at high speed until very stiff. Do not underbeat.

## MINCEMEAT CAKE

Dorothy R. Glick

Mix together:

|                       |                      |                           |
|-----------------------|----------------------|---------------------------|
| ½ c. molasses         | 1/3 c. vegetable oil | 1 c. rather dry mincemeat |
| 1 c. seedless raisins | ½ c. sugar           | ½ c. hot sour milk        |

Into this stir ½ cup hot black coffee in which 1 teaspoon (heaping) soda has been dissolved. Sift in quickly:

|                 |                |               |
|-----------------|----------------|---------------|
| 3 c. flour      | 1 tsp. ginger  | ¼ tsp. nutmeg |
| 1 tsp. cinnamon | 1/3 tsp cloves | Pinch of salt |

Beat all together and stir in 1 beaten egg. Pour into 2 medium loaf pans which have been greased and floured. Bake in 350° oven 35 to 40 minutes or until wooden pick comes out clean. Cool in pan 10 minutes. Remove onto wire rack and cool completely. Place on serving plate and ice with your favorite icing. I prefer rum flavored. Sprinkle with rainbow decorative candies.

## RED DEVIL'S FOOD CAKE

Maude E. Crittenden

|              |                |                    |
|--------------|----------------|--------------------|
| 1 ½ c. sugar | 2 c. flour     | ½ c. boiling water |
| 2 eggs       | ½ c. butter    | 1 ½ tsp. soda      |
| ½ c. cocoa   | ½ c. sour milk |                    |

Cream shortening and sugar. Add eggs and beat well. Mix cocoa and soda together in medium sized bowl. Add water to cocoa and mix. Add to other ingredients. Alternate flour and milk. Bake in layers at 375° till done

The secret of making it red is to mix the coco, soda and boiling water together. Extra good with seven minute frosting.

## BURNT SUGAR CAKE

Dorothy Glick

|                 |                        |                             |
|-----------------|------------------------|-----------------------------|
| ½ c. shortening | ¼ tsp. salt            | 2 ½ c. flour                |
| 1 ½ c. sugar    | 2 ½ tsp. baking powder | 2 stiffly beaten egg whites |
| 2 egg yolks     | 1 c. milk              |                             |
| 1 tsp. vanilla  | 3 tbsp. burnt sugar    |                             |

Cream shortening and sugar. Add egg yolks and vanilla. Beat until fluffy. Add dry ingredients alternately with milk. Add burnt sugar and fold in egg whites. Bake in 2 wax paper lined layer pans at 350° for 30 minutes. Put layers together with burnt sugar icing.

Burnt Sugar Icing

Melt 1/2 cup white sugar in a heavy skillet over low heat until dark brown and smooth. Remove from heat and add 1/2 cup boiling water. Return to heat and stir rapidly until molasses like syrup results.

## CHOCOLATE CAKE

Vera Crittenden

|                 |                    |                |
|-----------------|--------------------|----------------|
| 12 c. oleo      | 2 tsp. soda        | 6 tbsp. cocoa  |
| 2 c. sugar      | 2 ½ c. flour       | 2 eggs         |
| 1 c. buttermilk | 1 c. boiling water | 1 tsp. vanilla |

Cream butter and sugar, add cocoa, eggs and beat well. Add buttermilk, flour and soda. Beat well, add boiling water and vanilla. Beat well. Bake in 9 x 13 inch greased and floured pan at 350° for 35-45 minutes. Ice with butter and powdered sugar frosting.

## 14 KARAT CAKE

Donna Browning

|                      |                         |                       |
|----------------------|-------------------------|-----------------------|
| 2 c. flour           | 2 c. sugar              | 1 (8 oz.) can drained |
| 2 tsp. baking powder | 1 (3 ½ oz.) can coconut | crushed pineapple     |
| 1 ½ tsp. soda        | 1 ½ c. oil              | ½ c. chopped pecans   |
| 1 ½ tsp. salt        | 4 eggs                  |                       |
| 2 tsp. cinnamon      | 2 c. grated carrots     |                       |

Combine dry ingredients. Add remaining ingredients and mix well. Bake in 3 (9-inch) layer pans (greased and floured) at 350° for 35-40 minutes. Cool.

Icing

|                      |                        |
|----------------------|------------------------|
| ½ c. butter          | 1 (8 oz.) cream cheese |
| 1 lb. powdered sugar | 1 tsp. vanilla         |

Cream together and spread. If too thick, add a little milk.

## UGLY DUCKLING CAKE

Donald L Smith

|   |              |
|---|--------------|
| 1 bx. cake mix                            | 2 eggs       |
| 16 oz. can fruit cocktail including juice | 1 c. coconut |

Mix together and pour into 9 x 13 inch greased pan. Sprinkle with 1/2 cup brown sugar. Bake 325° for 45 minutes.

Glaze:

|             |                       |                      |
|-------------|-----------------------|----------------------|
| ½ c. butter | ½ c. granulated sugar | ½ c. evaporated milk |
|-------------|-----------------------|----------------------|

Bring to boil and spoon over top of cooked cake while hot.

## CHEESE CAKE

Hazel M. Bryan

|                               |                                    |
|-------------------------------|------------------------------------|
| 1 (Royal) cheese cake box mix | 1/4 pkg. instant lemon pudding mix |
| 1 med. container Cool Whip    |                                    |

Make box mix as directed. Add Cool Whip and pudding mix until well blended. Top with cherry pie filling, blueberry or peach to cover

Graham Cracker Base:

Line pan with either whole graham crackers or crumbs to which you have added a little sugar and melted butter. Mix and press into pan. Cool, then add cheesecake filling.

## CINNAMON COFFEE CAKE

3 c. flour  
1 tsp. baking powder  
½ tsp. salt

1 1/3 c. sugar  
2 tsp. vanilla  
2 eggs

Ida Bonita Mahannah  
1 c. milk  
½ c. melted butter

Mix together all ingredients, put 1/2 the batter into greased pan and sprinkle ½ the filling on batter. Add rest of the batter and sprinkle on the rest of the filling. Bake at 350° for 30 minutes.

Filling:

2 c. brown sugar  
4 tbsp. flour

4 tsp. cinnamon  
4 tbsp. melted butter

Mix until crumbly.

## RHUBARB CAKE

1 ½ c. sugar  
1 egg  
½ c. butter  
½ tsp. salt

1 tsp. soda  
1 c. sour milk  
½ c. colored candies (cake  
mate decors)

Nellie Messner  
2 c. plus 2 Tbsp. flour  
4 c. rhubarb chopped fine

Bake 45 minutes at 350° in a 7 ½ x 11 inch greased and floured dish. Sprinkle with:

1/3 c. sugar  
1 tsp. cinnamon

¼ 1tsp. nutmeg  
½ c. nuts

Sprinkle on top, then bake.

## FRESH APPLE CAKE

2 c. sugar  
1 c. oil  
2 eggs  
2 tsp. vanilla

3 c. flour  
1 tsp. soda  
1 tsp. salt  
2 tsp. cinnamon

Ida Bonita Mahannah  
3 c. diced apples  
1 c. chopped pecans

Cream together sugar and oil. Add eggs and vanilla and blend. Combine dry ingredients and add. Stir well by hand. This is a thick batter. Bake at 350° for 1 hour. Use 9 x 13 inch pan.



## BANANA CAKE

Ida Mahannah

|                   |                 |              |
|-------------------|-----------------|--------------|
| ½ c. shortening   | 1 tsp. vanilla  | 1 c. bananas |
| 1 ½ c. sugar      | ¼ tsp. salt     | ½ c. nuts    |
| 2 egg yolks       | 1 tsp. soda     | 2 egg whites |
| 4 tbsp. sour milk | 1 2/3 cup flour |              |

Cream shortening and sugar, add beaten egg yolks, sour milk and vanilla; mix well. Mix and sift together salt, soda and flour. Add mashed bananas and chopped nuts. Fold in beaten egg whites carefully. Bake in moderate (325 - 350°) oven for 35 minutes or until done. Frost if desired - caramel frosting.

## MASHED POTATO CAKE

Grandmother Florena Crittenden

|                      |   |
|----------------------|---|
| 1 c. butter          | 1 tsp. each soda, cinnamon, cloves & nutmeg |
| 4 eggs               | ½ c. chopped English or black walnuts       |
| 1 c. mashed potatoes | 2 c. flour                                  |
| ½ c. milk            | 1/2 c. cocoa                                |
| 2 tsp. baking powder | 1 tsp. each lemon & vanilla extract         |

Mix as a butter cake. Bake in 3 layers or large tube pan at 350° for 1 hour.

## CUPCAKE FILLING

Marlene Parret

|             |               |                |
|-------------|---------------|----------------|
| ½ c. sugar  | ¼ tsp. salt   | 1 tsp. vanilla |
| 1/3 c. milk | 2/3 c. Crisco | 1 tbsp. water  |

Beat all for 5 minutes at high speed, add ½ cup powdered sugar. Fill pastry or frosting tube and insert filling through top of cooled cupcake. Squeeze until you can see cupcake "move". Frosting will cover the hole you made. You will have to experiment on how much filling to insert, but don't use too much as to explode the cupcake. This tastes like homemade Twinkies.

## HOT WATER CAKE

Maude E. Crittenden

|                    |                      |            |
|--------------------|----------------------|------------|
| Sift 4 times:      |                      |            |
| 2 c. flour         | 2 tsp. baking powder | 2 c. sugar |
| Add:               |                      |            |
| 1 c. boiling water |                      |            |

Beat well. Beat 7 egg whites until stiff and add 1 teaspoon vanilla. Fold into flour mixture. Bake in an angel food pan or 2 large layers until done with toothpick test. Bake at 350 degrees. Lemon or almond extract can be used in place of vanilla.

## BANANA SPLIT CAKE

Janice Wilt

2 pkg. graham crackers, crushed – mixed with – 1 stick butter. Line 9x13 inch baking dish, reserving enough crumbs to sprinkle on top. Slice 1 large banana in bottom of dish. Prepare 2 large boxes of vanilla pudding according to directions. Cool. Pour over banana slices. Slice another large banana over pudding mix. Spread on 1 large carton of soft Cool Whip. Sprinkle crumbs on top. Let set overnight in refrigerator.

## SOCK-IT-TO-ME CAKE

Nancy Elven

Batter:

|  |                 |        |
|--|-----------------|--------|
| 1 pkg. Duncan Hines<br>yellow cake mix | ½ c. Crisco oil | 4 eggs |
| 1 c. sour cream                        | ½ c. sugar      |        |
|  | ¼ c. water      |        |

Filling:

|                     |                                |
|---------------------|--------------------------------|
| 1 c. chopped nuts   | 2 tsp. cinnamon (or<br>nutmeg) |
| 4 tbsp. brown sugar |                                |

Topping:

|                     |              |
|---------------------|--------------|
| 1 c. powdered sugar | 2 tbsp. milk |
|---------------------|--------------|

Pour half of the batter in a bundt pan; add filling, then remaining batter. Bake as directed on package. Make topping and drizzle over cake after removing from oven.

## OATMEAL CAKE

Juanita Porter

|                      |                 |                                    |
|----------------------|-----------------|------------------------------------|
| 1 ¼ c. boiling water | 1 tsp. vanilla  | ¼ tsp. nutmeg                      |
| 1 c. oats            | 2 eggs          | ½ tsp salt                         |
| ½ c. butter          | 1 ½ c. flour    | ½ c. raisins or nuts<br>(optional) |
| 1 c. sugar           | 1 tsp. soda     |                                    |
| 1 c. brown sugar     | ¾ tsp. cinnamon |                                    |

Pour boiling water over oats. Cover. Let stand 20 minutes. Cream butter and sugars. Add oats, eggs and vanilla. Add dry ingredients. Bake in 9x13 inch greased pan for 45 to 50 minutes at 350 degrees.

## OATMEAL CAKE

Melva Greenlee

Pour: 1 ½ cups hot water over 1 cup quick oats. Let cool while making cake.

Cream together:

|                  |                          |               |
|------------------|--------------------------|---------------|
| 1 c. brown sugar | 1 stick butter, softened | 2 beaten eggs |
| 1 c. sugar       | ½ c. corn oil            |               |

Mix together:

|                 |                 |
|-----------------|-----------------|
| 2 c. flour      | 1 tsp. cinnamon |
| ½ tsp. allspice | 1 tsp. soda     |

Add this to creamed mixture alternating with oatmeal mixture. Bake in prepared 9x13 inch pan at 350 degrees for 30 to 35 minutes. Topping for Cake: Melt: 1 stick butter, add 2 cups brown sugar and ½ cup canned milk. Cook this mixture until thick (about 10 minutes), stirring constantly. Add: 1 teaspoon vanilla, 1 cup chopped nuts, 1 cup coconut. Spread on cake.

## COCONUT PUDDING CAKE

Cynthia Crittenden Moore

|                                 |              |
|---------------------------------|--------------|
| 1 box yellow cake mix w/pudding | ¼ c. oil     |
| 1 ½ c. water                    | 2 c. coconut |
| 4 eggs                          |              |

Mix together. Bake at 350 degrees for 30 to 45 minutes in a greased and floured pan.

Icing:

|                             |                |
|-----------------------------|----------------|
| 4 tbsp. butter              | 2 tbsp. milk   |
| 3 ½ c. powdered sugar       | ½ tsp. vanilla |
| 1 – 3 oz. pkg. cream cheese | 1 c. coconut   |

Mix together. Nuts may be added (I use whole pecans).

## APPLESAUCE CAKE

Marvyce Crittenden

Use 9x13 inch pan. First make thick unsweetened applesauce.

Sift together:

|                     |                      |                           |
|---------------------|----------------------|---------------------------|
| 2 ½ c. flour        | ½ tsp. cloves        | ½ c. or more chopped nuts |
| ¼ tsp baking powder | 1 ½ c. applesauce    | 2 eggs                    |
| 1 ½ tsp. soda       | 2 c. sugar           | 1 c. raisins              |
| ½ tsp. salt         | ½ c. soft shortening |                           |
| 1 tsp. cinnamon     | ½ c. water           |                           |

Sift dry ingredients. Cream sugar and shortening well. Beat in eggs. Alternately add flour, water and applesauce. Lastly add raisins and nuts. Bake 45 to 50 minutes at 350 degrees.

## WHEAT GERM SHORTCAKE

Kim Yearout

|                       |                    |                            |
|-----------------------|--------------------|----------------------------|
| 1 ¼ c. biscuit mix    | ¼ tsp. cinnamon    | 1 qt. Strawberries, sliced |
| ¾ c. wheat germ       | 1/3 c. water       | 1 c. whipping cream        |
| ¼ c. sugar (optional) | ¼ c. melted butter |                            |

Combine biscuit mix, wheat germ, sugar, cinnamon, water and butter. Divide in half. Drop each half on lightly greased baking sheet. Keeping surface rough, pat into 7-inch circles. Sprinkle lightly with wheat germ. Bake in 400 degree oven 12 to 15 minutes or until bottom edges are lightly browned. Stack layers with strawberries. Add cream in center and on top. Sprinkle top lightly with wheat germ. Makes 6 servings.

## BETTER THAN SEX CAKE

Nellie Messner

Bake a yellow pudding cake in a 9x13 inch pan. Before cake is done, heat 1 large can pineapple and 1 cup sugar, boil 5 minutes. Take cake from oven spoon over hot cake. Cool completely. Mix 1 package instant butter pecan pudding according to directions and spread over cooled cake. Next spread large container of Cool Whip over pudding, sprinkle with a few nuts and coconut. Chill. Serve. "Yummy"

## PUMPKIN CAKE

Beulah Crittenden

|                        |             |                          |
|------------------------|-------------|--------------------------|
| 1 pkg. yellow cake mix | ¼ c. water  | 1 – 16 oz. can pumpkin   |
| 2 eggs                 | 2 tsp. soda | 2 tsp. pumpkin pie spice |

Grease and flour bundt pan or 9x13 inch pan. Blend all ingredients in a large mixer bowl. Beat 4 minutes, medium speed. Pour batter into pans. Bake at 350 degrees, 40 to 45 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes, remove from pan if baked in bundt pan.

## FRUIT COCKTAIL CAKE

Ida Bonita Mahannah

Mix together:

|              |             |
|--------------|-------------|
| 1 ½ c. flour | 1 tsp. soda |
| 1 c. sugar   | ½ tsp. salt |

Add:  
1 - #2 can fruit cocktail and juice

Fold 1 beaten egg into mixture and pour into greased 9x9 inch pan. Cover with topping of ½ cup chopped nuts and ½ cup brown sugar. Bake at 300 degrees for 15 minutes, then at 350 degrees for 25 minutes.

## 7-UP CAKE

Ila Greenlee

1 box Duncan Hines Lemon Supreme Cake mix  
1 box instant lemon pie filling  
4 eggs  
1 c. vegetable oil  
10 oz. 7-Up

Mix first 4 ingredients well, then add 7-Up. Batter will be somewhat thin. Pour into 3 greased and floured cake pans. Bake 30 minutes at 350 degrees.

Icing:

1 - #2 can crushed pineapple with juice  
3 egg yolks  
1 ½ c. sugar  
1 stick butter  
2 tbsp. cornstarch

Mix together and cook over medium heat until thick. Ice while cake and icing are both still warm. Put only between layers and on top.

## FILIGREE'S DEVILS FOOD CAKE

Clarice Reynolds

1 ½ c. flour  
1 ½ c. sugar  
½ c. cocoa  
1 ¼ tsp. soda  
¼ tsp. cream of tartar  
1 tsp. salt  
½ c. Spry  
1 c. milk  
1 tsp. vanilla  
2 eggs, unbeaten

Sift dry ingredients into bowl. Drop in Spry and add 2/3 of milk. Add eggs and rest of milk. Add vanilla and beat on low speed 2 minutes. Bake 30 to 40 minutes at 350 degrees in a 9x11x2 inch pan.

## CHOCOLATE SHEET CAKE

Doris Rethorst

Bring to boil:

1 stk. butter  
½ c. Crisco  
4 tbsp. cocoa  
1 c. water

Remove from heat. In a large bowl, stir together:

2 c. sugar  
2 c. flour  
Add: 1 tsp. vanilla  
½ c. buttermilk  
1 tsp. soda  
1 tsp. cinnamon  
2 beaten eggs

Mix in the hot mixture; beat 1 ½ minutes. Bake at 350 degrees for 15 minutes on greased and floured cookie sheet.

Icing:

1 stk. butter  
4 tbsp cocoa  
6 tbsp. milk

Remove from heat and add:

1 lb. powdered sugar  
½ to 1 c. nuts

Ice cake while still hot from oven.

## SHEET CAKE

Bernie Crittenden

|               |                 |                 |
|---------------|-----------------|-----------------|
| 2 c. sugar    | ½ c. shortening | 1 tsp. cinnamon |
| 2 c. flour    | 1 c. cold water | 1 tsp. soda     |
| 4 tbsp. cocoa | ½ c. sour milk  | 1 tsp. vanilla  |
| 1 stk. butter | ½ tsp. salt     | 2 eggs          |

Sift flour and sugar together in a large mixing bowl. Mix cocoa, butter, shortening and water in saucepan. Bring to boil, pour over flour mixture and beat well. Add remaining ingredients and mix. Bake in floured cookie sheet (11x17) at 375 degrees for 20 minutes or until done. Five minutes before cake is done, prepare the icing:

|               |               |                      |
|---------------|---------------|----------------------|
| 5 tbsp milk   | 1 stk. butter | 1 tsp. vanilla       |
| 4 tbsp. cocoa | 1 c. nuts     | 1 box powdered sugar |

Place milk, cocoa and butter in saucepan, bring to boil. Remove from fire, add vanilla, nuts sugar and beat. Pour on hot cake. Icing sets quickly.

## CHOCOLATE POUND CAKE

Kathy (Yearout) Dvorak

|                 |                      |                |
|-----------------|----------------------|----------------|
| 2 stk. butter   | ½ c. cocoa           | 1 ¼ c. milk    |
| ½ c. shortening | 3 c. flour           | 1 tsp. vanilla |
| 2 c. sugar      | 2 tsp. baking powder |                |
| 5 eggs          | ½ tsp. salt          |                |

Cream butter, shortening and sugar. Add eggs, one at a time and beat well. Add dry ingredients alternately with milk; blend well. Add vanilla. Pour into greased tube pan. Bake at 325 degrees for 1 hour 10 minutes.

## OLD FASHIONED RED MAHOGANY CAKE

Ida Bonita Mahannah

|                          |              |                             |
|--------------------------|--------------|-----------------------------|
| 1 c. oil                 | 2 ½ c. flour | 1 c. milk w/1 tbsp. vinegar |
| 2 c. sugar               | 2 tsp. soda  | added                       |
| 2 eggs (add 1 at a time) | ½ tsp. salt  | 1 c. hot water              |
| ½ c. cocoa               |              | 1 tsp. vanilla              |

Grease and flour bottom of pans. Bake at 350 degrees for 1 hour in 9x13 inch pan. 40 minutes, in 1 big glass pan or 3 layer pans. Frosting:

|                      |                         |                  |
|----------------------|-------------------------|------------------|
| 1 box powdered sugar | 1 egg                   | 3 tbsp hot water |
| ½ c. cocoa           | ½ stk. butter <b>or</b> |                  |
| ½ tsp. salt          | 2 tbsp. shortening      |                  |

Mix both cake and icing with electric mixer.

## APPLESAUCE OATMEAL CAKE

Marvyce Crittenden

|                   |                  |                 |
|-------------------|------------------|-----------------|
| 1 ¼ c. applesauce | ¾ c. brown sugar | 1 tsp. cinnamon |
| ¾ c. oatmeal      | 2 eggs           | ¼ tsp. cloves   |
| 1 c. raisins      | 1 ½ c. flour     |                 |
| ½ c. butter       | 1 tsp. soda      |                 |

(Note: I use Crisco.)

Cream brown sugar and butter. Heat applesauce, add oatmeal and raisins. Cover and let set 20 minutes. Add eggs to sugar mixture. Sift flour, soda, spices gradually to batter. Add applesauce, oats and raisins. Blend thoroughly. Pour batter in greased and floured pan. Bake 350 degrees.

## PRUNE OR CHERRY CAKE

Melva Greenlee

|                 |                     |                 |
|-----------------|---------------------|-----------------|
| Mix in bowl:    |                     |                 |
| 1 ½ c. sugar    | 1 c. buttermilk     | 1 c. oil        |
| Sift together:  |                     |                 |
| 2 c. flour      | 1 tsp. soda         | 1 tsp. cinnamon |
| 1 tsp. salt     | ½ tsp. allspice     | ½ tsp. nutmeg   |
| Add:            |                     |                 |
| 3 unbeaten eggs | 1 c. crushed prunes |                 |
| 1 tsp. vanilla  | 1 c. nuts           |                 |

Alternate the flour mix and the egg mix when adding to sugar mix. Pour into prepared 9x13 inch pan. Bake 350 degrees for 40 minutes or until done. May use cherries instead of prunes.

Frosting – Before cake is done, mix:

|                   |                      |
|-------------------|----------------------|
| 1 c. sugar        | ½ tsp. soda          |
| 1 ½ c. buttermilk | 1 tsp. melted butter |

Cook to soft boil stage. Pour over cake while both are still hot.

## CHERRY DUMP CAKE

Ida Bonita Mahannah

|                             |                              |
|-----------------------------|------------------------------|
| 1 c. butter                 | 1 lb. can cherry pie filling |
| 1 lb. can crushed pineapple | 1 box yellow cake mix        |

Spread ½ oleo over bottom of 9x11 inch baking pan; spread pineapple over butter. Spread pie filling over pineapple; spread cake mix over top, dot with remaining butter. Bake 350 degrees 1 hour. Cool, serve with Dream Whip, whipped cream or ice cream.

## SOUR CREAM COFFEE CAKE

2 c. flour  
2 tsp. baking powder  
1 tsp. soda  
Topping:  
¼ c. butter, melted  
¼ c. brown sugar

¾ c. butter, softened  
1 c. sugar  
2 eggs  
½ tsp. cinnamon  
½ c. chopped pecans

Peggy Crittenden Yearout  
1 c. sour cream  
1 tsp. vanilla

Combine flour, baking powder and soda in one bowl. In a larger bowl, cream together butter and sugar. Add eggs one at a time. Beat until light and fluffy. Add dry ingredients to creamed ingredients alternately with sour cream. Stir in vanilla. Pour batter into well greased 8x12 inch baking dish. Spoon melted butter over top of batter. Combine brown sugar, cinnamon and pecans; sprinkle over batter. Bake at 350 degrees 30 to 40 minutes.

## SUGARLESS CAKE

1 stk. butter, melted  
6 indiv. pkt. Sweet 'n Low  
1 egg, beaten  
1 - #303 can unsweetened applesauce

1 sm. can unsweetened crushed pineapple  
1 c. flaked coconut  
2 c. chopped pecans  
1 tbsp. cinnamon

Donna Browning  
1 tbsp. nutmeg  
1 tbsp. allspice  
2 c. flour  
2 tbsp. soda

Grease 9x9 inch pan. Do not drain fruit. Mix and bake at 350 degrees for 40 minutes. Keep refrigerated.

## OATMEAL CAKE

2 ½ c. water  
Bring to boil and add 2 cups quick oatmeal. Let set for 20 minutes.  
In large bowl:  
2 c. sugar  
2 c. brown sugar

2 sticks butter  
2 2/3 c. flour  
1 tsp. salt

Pat Hammar  
2 tsp. soda  
1 tsp. cinnamon

Mix and pour oatmeal over mixture and stir. Add 4 eggs and mix well. Bake 350 degrees approximately 45 minutes.

Mix following and put on hot cake:

1 stk. butter melted  
½ c. evaporated milk  
1 tsp. vanilla

1 ½ c. coconut  
1 c. nuts  
1 ½ c. powdered sugar



## COCOA-WALNUT BROWNIE LOAF

¾ c. butter, softened  
¾ c. brown sugar  
¾ c. sugar  
1 tsp. vanilla  
2 eggs

1 ¾ c. flour  
½ c. Hershey's cocoa  
1 tsp. baking powder  
½ tsp. soda

Trudy Supon Hurst  
1 – 8 oz. container plain  
yogurt\*  
1 c. Diamond walnuts,  
chopped

\*(2/3 c. milk can be substituted and omit soda)

Cream butter, sugars and vanilla. Add eggs, one at a time, beating until mixture is light and fluffy. Combine dry ingredients. Add to creamed mixture in thirds alternately with yogurt. Stir in chopped walnuts. Pour into greased and floured 9x5x3 inch loaf pan. Bake at 350 degrees for 65 – 75 minutes or until cake springs back when lightly touched with fingertips (top may be cracked). Cool in pan 10 minutes. Invert onto wire rack and cool completely. Frost with Cocoa Fudge Frosting:

¼ c. butter  
¼ c. Hershey's cocoa

1 ½ c. powdered sugar  
3 tbs. milk

½ tsp. vanilla  
Diamond walnuts, chopped

Melt butter. Combine cocoa, sugar, milk and vanilla; beat until smooth and creamy, adding additional powdered sugar if necessary for spreading consistency. After cake is frosted, decorate top with chopped walnuts.

## STRAWBERRY CAKE 1963

4 eggs, beaten  
1 Duncan Hines white cake  
mix

1 bx. strawberry jello  
3 tbs. flour  
2/3 bx. frozen strawberries

Dorothy Glick  
(large box)  
½ c. Wesson oil

Mix all ingredients and bake according to box. Make icing of powdered sugar and other 1/3 box of strawberries.

## WATERGATE CAKE

1 pkg. Duncan Hines  
white cake mix  
¾ c. Wesson oil  
3 eggs

1 c. 7-Up  
1 pkg. instant pistachio  
pudding  
1 c. chopped pecans

Susie Cochran  
Marlene Parret  
½ c. coconut  
Cover-up Icing

Combine the above in order given and mix well. Pour into greased and floured 9x13 inch pan. Bake at 350 degrees for 45 minutes. Ice when cool.  
Cover-up Icing

## COVER UP ICING

Use with Watergate Cake

2 env. Dream Whip

1 ½ c. milk

1 pkg. instant pistachio  
pudding

¾ c. coconut

¾ c. chopped pecans

Combine Dream Whip, milk and pudding. Beat until thick. Spread on cake. Sprinkle coconut and nuts on top. Refrigerate.

## CITRUS CAKE

1 pkg. Duncan Hines

yellow cake mix

4 eggs

2/3 c. water

2/3 c. orange juice

2/3 c. Wesson oil

Susie Cochran

1 tsp. lemon extract

1 pkg. lemon jello

Bake at 350 degrees for 35 – 45 minutes. Icing:

¾ - 1 lb. pkg. powdered sugar

Enough orange juice to make it runny

Poke holes all over cake when done with fork. Pour icing over cake while cake is still hot. Put it back in oven long enough for the top to crystalize.

## BETTER THAN SEX CAKE

1 yellow cake mix

1 – 20 oz. can crushed  
pineapple

Susie Cochran

¾ c. brown sugar

Bake cake in greased and floured 9x13 inch pan. While cake is baking, cook pineapple and brown sugar until it boils. Remove from heat. When cake is done poke holes in it with wooden spoon handle and pour hot pineapple mixture over cake. Let cake completely cool. Next mix 3 ½ c. milk with either 2 pkg. of instant french vanilla pudding or 2 pkg. of instant coconut custard pudding. Then pour this over cake. Next, spread a 9 oz. can of whipped topping on cake. Now you are ready to sprinkle a layer of coconut (¾ c.) a layer of pecans or walnuts (1 c.). Pretty disgusting and no calories either. Enjoy!!!

## CREAMY BUTTER FROSTING

¼ c. soft butter

3 c. sifted powdered sugar

3 to 4 tbsp. light cream or  
milk

Beulah Crittenden

1 tsp. vanilla

Blend together butter and sugar. Add cream, 1 tablespoon at a time, until spreading consistency. Stir in vanilla. Makes enough to frost a 10 inch angel cake.