

## Apple Cake

Place in mixing bowl:

1 ½ c sugar

2 ¼ c flour

¼ tsp salt

1 ½ tsp soda

¼ tsp baking powder

Add and beat until smooth with mixer:

1/3 c shortening

1 egg

¾ c milk

1 ½ tsp vanilla

Fold in 2 c chopped apples.

Topping:

1 ½ Tbsp butter

¾ c brown sugar

1 ½ tsp cinnamon

3 Tbsp flour

½ c chopped nuts

Mix until crumbly, sprinkle on cake mixture. Bake 350 for 45 minutes or less (test with tooth pick)

UM Women

## Apple Cake

Sift together and set aside:

3 c flour  
1 tsp soda  
¼ tsp salt  
1 tsp cinnamon

Beat mixture 3 minutes:

3 eggs beaten  
1 ½ c oil  
2 c sugar

Slowly stir dry ingredients into the egg mixture.  
Fold in:

3 c chopped apples  
2 tsp vanilla  
1 c chopped nuts (optional)

Bake in a tube pan greased and flowered at 350 for 1 hour and 15 minutes.  
Cool 10 minutes, remove from pan and place on wire rack to cool.

Topping:

1 c brown sugar  
½ c butter  
¼ c milk

Bring to boil, and boil for 3 minutes. Pour over hot cake.

## Apple Cake

1  $\frac{3}{4}$  c sugar  
1 c oil  
1 tsp baking soda  
1 tsp salt  
2 to 3 c sliced or diced apples  
3 eggs  
2 c flour  
1 tsp cinnamon  
1 c chopped nuts

Cream together sugar, eggs and oil. Sift together flour, soda, salt and cinnamon and add to creamed mixture. Add apples and nuts. Bake in greased 9 x 13" pan at 350 for 35 to 50 minutes. Decorate with drizzle powdered sugar icing or sifted powdered sugar if desired. Butter pecan frosting is good too.

Debbie Teets

## Apple Nut Thing

Sift:

1 c flour  
4 tsp baking powder  
1 tsp salt

Cream:

4 eggs  
2 c brown sugar

Add flour to egg mixture. Then add

2 tsp vanilla  
2 c chopped nuts  
2 c chopped tart apples (peeled)  
1 c dates

Mix and bake in a buttered 10" pie pan or 9 x 13" pan at 350 for 30 minutes.  
Cool. Serve with whipped topping.

Miriam Fauser, UM Women

## Applesauce Cake

1 c sugar  
1 egg  
1 c (canned) apple sauce (a smooth homemade sauce)  
1 tsp cinnamon  
½ tsp cloves  
½ tsp allspice  
½ c Crisco – (4 oz) or 1 stick margarine  
2 c sifted flour (I use Pillsbury)  
½ tsp salt  
1 tsp soda and ½ tsp baking powder  
¼ c chopped nuts

All ingredients at room temperature and level measurements. Sift all dry ingredients and set aside. Cream sugar and Crisco or margarine; add whole egg and mix well. Add applesauce and dry ingredients, a small amount at a time and mix well. Bake in greased floured pan for 25 to 35 minutes at 375.

Hazel Phenicie

## Applesauce Gingerbread

1 box (14 oz) gingerbread mix (Betty Crocker Classic Mix)  
½ c water  
nutmeg  
1 can (16 oz) applesauce (1 c in mix and 1 c in topping)  
1 tub (4 oz) frozen whipped cream

Procedure;

In mixing bowl stir together cake mix, 1 c applesauce and water. Pour into 8" square dish. Microwave at High for 4 minutes, turn, microwave for 3 ½ to 4 ½ more minutes, until done. Stir together whipped topping and remaining applesauce, serve over cake; sprinkle with nutmeg.

Sandy Knowlton

## Apple Strudel Coffee Cake

Mix and set aside:

1 (20 oz) can apple pie filling  
2 tsp cinnamon

Mix together:

½ c soft butter or oleo  
1 c sugar  
3 eggs  
1 ½ c milk  
1 tsp vanilla

Add:

3 c flour  
3 tsp baking powder

Topping:

¼ c brown sugar  
¼ c chopped nuts  
2 Tbsp melted butter

Put ½ batter in greased 9 x 13 dish. Sprinkle half of apple mixture in top. Put remaining batter over apples and then the rest of the apple mixture. Sprinkle with brown sugar and nuts. Drizzle melted butter over all. Bake at 350 for 45-55 minutes. Glaze with ¾ c powdered sugar, 1 Tbsp butter, ¾ tsp vanilla and 2-3 tsp water.

Marilyn Koons

## Autumn Surprise Cake

2 c chopped (fine) unpeeled apples  
1 c sugar

Let set 1 hour.

Mix together:

1 ½ c flour  
1 tsp soda  
½ tsp salt

Add:

1 egg – beaten  
½ c chopped nuts  
½ c coconut  
½ c oil  
1 tsp vanilla

Add apple mixture to flour mixture and bake at 350 for 15 minutes. Turn down oven to 300 and bake for 25 minutes more.

Marilyn Koons

## Banana Cake

½ c shortening or butter  
1 ½ c sugar

Cream together.  
Add:

3 eggs  
1 c banana pulp  
¼ c sour milk

Stir in:

2 ½ - 3 c flour  
½ tsp baking powder  
¾ tsp soda  
½ tsp salt  
1 tsp vanilla  
2/3 c finely chopped nuts

Put in 9 x 13 greased pan and bake at 350 for 30 minutes or until toothpick comes out clean.

Marilyn Koons

## Better than Sex Cake

1 German chocolate cake mix  
1 can sweetened condensed milk  
1 can caramel ice cream topping  
1 tub cool whip  
Heath toffee bits

Bake cake according to directions on box. As soon as the cake comes out of the oven poke holes in it. (I use the handle of a round wooden spoon). Pour the sweetened condensed milk in the holes and then the caramel. Put in the refrigerator overnight. Top with the cool whip and toffee chips.

Nancy Maples



## Blueberry Pudding Cake

2 c fresh blueberries  
1 tsp cinnamon  
1 tsp lemon juice  
1 c flour  
 $\frac{3}{4}$  c sugar  
1 tsp baking powder  
 $\frac{1}{2}$  c milk  
3 Tbsp butter or margarine – melted

### Topping

$\frac{3}{4}$  c sugar  
1 Tbsp corn starch  
1 c boiling water

Toss blueberries with cinnamon and lemon juice. Place in greased 8” square baking dish. In bowl combine flour, sugar and baking powder; stir in milk and butter. Spoon over berries. Combine sugar and cornstarch, sprinkle over batter. Slowly pour boiling water over all and bake at 350 for 45 minutes or until the cake tested done.

Sandy Young

## Brown Sugar Icing

½ c brown sugar

½ c water

1 Tbsp butter

Boil 1-2 minutes. Cool (set pan in ice water)

Add:

½ tsp vanilla

1 ½ - 2 ½ c powdered sugar

(add hot water if too stiff)

This will frost a 9 x 13 cake. Double if need more.

Marilyn Koons

( I keep this warm on the stove and dip cupcakes in to frost very easy)

Nancy Maples

Cake Chocolate  
(like Texas Sheet Cake)  
16 x 11 pan

Sift

2 c sugar  
2 c flour

In sauce pan bring to a rapid boil

4 Tbsp Nestle Quick  
1 c water  
2 sticks oleo

Add to dry ingredients (will be thin)

½ c butter milk  
1 tsp soda  
2 eggs – beaten  
1 tsp vanilla

Mix all together and bake at 400 for 20 minutes.

5 minutes later

Melt and boil

1 stick oleo  
4 Tbsp Nestle Quick  
6 Tbsp milk

In bowl

1 box powdered sugar  
1 c pecans  
1 tsp vanilla

Pour hot over this and mix well. Pour over hot cake.

Nancy Fauser

## Cake Decorators Icing

½ c Crisco

¼ c milk

Beat together in mixing bowl.

Add:

2 tsp vanilla (I use Watkins Double Strength White)

1 tsp almond extract

Beat flavorings in.

Add 4-5 c powdered sugar (more if needed) and beat till smooth. Can add solid food colors now or later. If frosting needs to be stiffer for roses add more powdered sugar.

Nancy Maples

## Carrot Cake

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

Mix flour, baking powder, soda, salt and cinnamon. Gradually add sugar, oil and eggs, mix well. Add carrots, pineapple, nuts and coconut. Blend thoroughly. Distribute batter evenly between 3 9” greased and floured cake pans. Bake at 350 for 35-40 minutes. Cool. Fill layers and frost with cream cheese frosting.

### Cream Cheese Frosting

1 (8 oz) pkg cream cheese  
½ c butter – softened  
1 (1 lb) box confectioner’s sugar  
1 Tbsp vanilla  
1 c chopped pecans – toasted

Cream butter and cream cheese together. Add sugar, stir in vanilla. Beat till light and fluffy. Add pecans.

Anna Fitz

## Carrot Cake

2 c sugar  
4 eggs  
1 c oil or shortening  
2 c flour  
1 tsp salt  
2 tsp baking powder  
2 ½ c grated carrots  
1 tsp vanilla

Cream together sugar, eggs and oil. Add dry ingredients, carrots and vanilla. Pour into greased and floured cake pans. Bake at 325 for 35-40 minutes. Makes 2 large or 3 small layers.

### Cream Cheese Frosting

1 (3 oz) pkg cream cheese – softened  
1 lb confectioner's sugar  
1 stick margarine – softened  
1 c nuts  
1 tsp vanilla

Mix ingredients together. Sprinkle coconut over top of frosted cake.

Marilyn Koons

## Cherry Jello Cake

1 pkg white cake mix  
1 (3 oz) pkg cherry jello  
4 eggs slightly beaten  
2/3 c oil  
1/3 c water  
1 #2 can crushed pineapple  
1 c coconut  
1 c nuts – chopped

Drain pineapple and save juice. Combine all ingredients except pineapple juice and mix well. Bake 350 in 10 x 14 x 2 greased pan for 45 minutes. While cake is still hot prick top with a fork and pour pineapple juice evenly over the top. (might have to bake longer)

Topping:

Top with 2 c prepared whipped topping (2 envelopes Dream Whip) pour one can cherry pie filling over all. Refrigerate till ready to serve.

Elizabeth Christman

## Cherry Swirl Cake

1 pkg white cake mix with pudding  
3 egg whites  
1 c water  
1/3 c oil  
21 oz can cherry pie filling (can use blueberry)  
whipped topping if desired

Heat oven to 350. Generously grease and flour 13 x 9" pan. Blend first four ingredients until moist. Beat 2 minutes at highest speed. Pour into pan. Reserve 1 c cherry filling for topping. Spoon remaining fruit over cake batter; gently swirl through batter to marble. Bake for 35 to 45 minutes. Cool. Spread remaining fruit filling over cake. Top with whipped topping if desired.

Nancy Heinlen

## Chocolate Sheet Cake

Mix together in large bowl

2 c sugar

2 c flour

Put in sauce pan

1 stick oleo or butter

½ c shortening or oil

4 Tbsp coco

1 c water

Bring to a boil and pour over flour and sugar

Mix well and add

½ c buttermilk

2 eggs

1 tsp vanilla

1 tsp baking soda

Mix well and pour into greased and floured 11 x 17 x ¾ sheet pan (jelly roll pan) bake at 400 for 10 minutes. Test with tooth pick for doneness.

Make icing before cake is done.

Melt together and bring to a boil

1 stick butter or oleo

4 Tbsp coco

6 Tbsp sweet milk

1 box (1 lb) powdered sugar

¼ tsp vanilla

1 c chopped pecans

Spread on cake when it comes out of the oven.

Marilyn Koons



## Coconut-Pecan Icing and Filling

1 c evaporated milk  
1 c sugar  
3 beaten egg yolks  
½ c butter  
1 tsp vanilla

Cook and stir over medium heat for about 12 minutes. Remove from heat and add 1 1/3 c coconut and 1 c pecans. Beat till cool. Makes 2 ½ c. (for German Chocolate cake)

Marilyn Koons

## Coffee Cake

1 (3 oz) instant butterscotch pudding  
1 yellow cake mix  
½ c oil  
1 (3 oz) instant vanilla pudding  
4 eggs  
1 c water

Beat all together for 4 minutes and pour ½ of batter in 9 x 13" pan.

Topping:

1 c brown sugar  
1 ¼ tsp cinnamon  
1 c chopped nuts

Spread ½ of the topping on batter. Spread rest of batter on pan and then the rest of topping on top. Bake 350 for 40 minutes. Do not grease pan.

Sandy Knowlton

## Cream Cheese Frosting

1 (8 oz) cream cheese  
1 stick butter  
2 c powdered sugar  
1 tsp vanilla

Soften cream cheese and butter. Add powdered sugar and vanilla. Frost cakes or cupcakes.

Nancy Maples

## Cream Puff Cake

Bring to boil 1 c water,  $\frac{1}{2}$  c margarine. Remove from heat and add 1 c flour and mix. Add 4 eggs one at a time. Mix well between each. Spread in 13 x 9" pan. Bake at 400 for 25 to 30 minutes. When done, press center with spatula (not outside edges), make pie shell effect.

Filling:

Mix together 4 oz. cream cheese (room temperature) and 1 large instant vanilla pudding. Slowly add 2  $\frac{1}{2}$  c cold milk and mix till thick. Cover with cool whip and chocolate. Chill at least 1 hour.

Marlene Skidmore

## Cup Cake Filling

Cook together:

5 Tbsp flour  
1 c milk

Let cool.

Cream till fluffy:

$\frac{3}{4}$  c shortening or butter  
1 c sugar  
1 tsp vanilla

Cream together and beat until fluffy again.

Marilyn Koons

## Date Cake

1 c chopped dates  
1 c boiling water  
 $\frac{1}{2}$  c shortening  
1 c sugar  
1 tsp vanilla  
 $\frac{1}{2}$  c chopped walnuts  
1 egg  
 $1 \frac{2}{3}$  c sifted cake flour  
1 tsp soda  
 $\frac{1}{4}$  tsp salt

Combine dates and water. Cool to room temperature. Stir shortening to soften. Gradually add sugar, creaming. Add vanilla and eggs and beat well. Sift flour, soda, salt, twice. Add to creamed mixture. Alternate with date mixture. Beat after each addition. Add nuts.

Nancy Gillenwater

## Easy Cherry Cheese Squares

3 ½ c Kellogg's Graham Cracko Cereal  
½ pt (1 c) whipping cream – whipped  
½ c sugar  
1/3 c margarine or butter – melted  
1 pkg (8 oz) cream cheese – softened  
1 can (1lb 5 oz) cherry pie filling

Crush the Graham Cracko cereal in blender or with rolling pin to measure 1 1/3 c. mix crushed cereal with margarine, press evenly and firmly into 8 x 8 x 2 baking pan. Bake in oven at 375 for about 5 minutes, or until lightly brown. Cool. In large mixing bowl, beat cream cheese and sugar until well blended. Gently fold in whipped cream. Spread evenly in cooled crust. Top with pie filling. Refrigerate about 2 hours or until completely chilled.

Joan Dilley

## Fresh Peach Shortcake

4 c sliced peaches or 3 pkgs frozen peaches (reduce sugar to 1/3c)  
1 c lt. brown sugar  
3 Tbsp lemon juice  
1 shortcake

Toss peaches, sugar and lemon juice in bowl. Refrigerate. Beat 2 c heavy cream, 2 Tbsp confection sugar, ¼ tsp almond extract. Split shortcake into 2 layers. Spoon 1/3 whipping cream, 2 c peaches, 1/3 whipping cream. Repeat with top layer.

Nancy Gillenwater

## Finger Licking' Good Cake

1 box yellow cake mix (pudding or super moist)  
½ c chopped nuts  
4 eggs  
½ c cooking oil  
1 (11 oz) can mandarin oranges – undrained

Combine all ingredients and mix well. Pour into 9 x 13” greased and floured pan. Bake at 350 for 30 to 35 minutes.

### Topping;

1 (3 oz) vanilla instant pudding  
1 (9 oz) Cool whip  
1 (20 oz) crushed pineapple – undrained

Blend pudding and pineapple. Fold in Cool Whip. Spread on cake. Sprinkle with nuts. Refrigerate.

Sandy Knowlton

## Fresh Apple Cake

4 c fresh apples - diced  
2 c sugar  
1 c nuts  
½ c Wesson oil  
2 eggs – well beaten  
2 tsp vanilla  
2 c flour  
2 tsp cinnamon  
1 tsp salt

Mix together and pour into a well greased 13 x 9 x 2 pan. Bake at 350 for about 1 hour, watch close. (check at about 40 minutes)

Anna Fitz

## Graham Cracker Cake

1 stick margarine  
3 eggs  
2 c sugar  
1 tsp baking powder  
1 c chopped nuts (optional)  
2 c milk  
1 lb Graham Cracker Crumbs  
1 tsp vanilla

Cream margarine, sugar and egg yolks. Alternate dry ingredients and milk to creamed ingredients. Fold on stiffly beaten egg whites to cream and cracker crumb batter, mix in nuts. Grease and line cake pans with wax paper. Makes 3 layers. Bake at 350 for 30 to 35 minutes.

Frosting for Graham Cracker Cake;

5 Tbsp flour  
1 c milk

Cook till very thick and cool thoroughly

1 c margarine  
1 tsp vanilla  
1 c sugar

Cream till fluffy.

Combine both mixtures and whip till texture of whipped cream.

Butterscotch Topping:

Add  $\frac{1}{4}$  c water and  $\frac{1}{4}$  c orange juice to  $\frac{1}{4}$  c melted margarine. Blend in 1 c brown sugar and 1 Tbsp flour, 1 egg – well beaten and  $\frac{1}{2}$  tsp vanilla. Mix well, bring to boil and cook over low heat till thickened. Cool thoroughly. Pour over frosted cake and let drizzle down sides of cake.

Sandy Knowlton

## Grandmother's Delicious Gingerbread

1 c brown sugar  
½ c Crisco  
2 eggs  
¾ c molasses  
2 c flour  
2 tsp soda  
2 tsp ginger  
1 tsp cinnamon  
1 tsp salt

Blend sugar, Crisco and eggs. Stir in molasses. Add dry ingredients alternating with milk; beat well. Spread in greased and floured pan. Bake at 350 for 35-40 minutes. Serve warm with ice cream, whipped cream or applesauce.

Marlene Malone

## Hillis' Cake

1 box Duncan Hines yellow cake mix  
2 eggs  
1 can Thank You butterscotch pudding

Mix together and beat for 2 minutes. Pour in a 9 x 13 greased and floured pan. Sprinkle over the top one 12 oz pkg butterscotch bits and 1 c broken pecans. Bake at 350 for 30 to 35 minutes. Test center with toothpick for doneness.

Sandy Knowlton

## Hot Fudge Cake

1  $\frac{3}{4}$  c brown sugar – divided  
1 c flour  
6 Tbsp baking coco – divided  
2 tsp baking powder  
 $\frac{1}{2}$  tsp salt  
 $\frac{1}{2}$  c milk  
2 Tbsp butter – melted  
 $\frac{1}{2}$  tsp vanilla  
1  $\frac{1}{2}$  c semi sweet chocolate chips  
1  $\frac{3}{4}$  c boiling water  
Vanilla ice cream

Combine 1 c brown sugar, flour, 3 Tbsp coco and salt. In another bowl, combine milk, butter and vanilla. Stir into dry ingredients until just combined. Spread evenly into a 3 qt slow cooker, coated with non-stick cooking spray. Sprinkle with chocolate chips. Combine remaining brown sugar and coco. Stir in boiling water. Pour over batter do not stir. Cover and cook on high 4-4  $\frac{1}{2}$  hours or until a tooth pick inserted in center of cake comes out clean. Serve with ice cream.

Janet Ludman

## How to Make Powered Sugar

Put  $\frac{1}{2}$  c sugar in blender and run on high for 60-70 seconds. Makes about  $\frac{3}{4}$  c powered sugar.

Marilyn Koons



## Ice Box Fruitcake

1 lb graham crackers  
1 lb marshmallows  
¼ lb dates  
½ lb candied cherries  
½ lb candied pineapple  
1 lb pecans  
1 c cream

Cut fruit and nuts into bits. Roll crackers into crumbs and mix with fruit. Put cream and marshmallows in sauce pan over low heat until half are melted. Pour over fruit and nut mixture. Mix well and pack into pans. Store in refrigerator.

Marilyn Koons

## Ice-cream cone Cupcakes

Heat oven to 350 and place 30 medium flat bottomed ice-cones in ungreased muffin cups. Prepare favorite cake mix as directed on package. Pour scant ¼ c of batter into each cone. Cones should be ½ full. Bake 20-25 minutes. Cool. And frost with favorite icing.

Marilyn Koons

## Lemon Butter Icing

3 c sifted powdered sugar  
2 Tbsp milk  
1/3 c melted butter  
2 2/3 Tbsp lemon juice  
½ tsp salt

Combine and beat till smooth.

Janet Ludman

## Lemon Jello Cake

1 pkg lemon cake mix  
1 pkg lemon jello

Mix together dry.

Add:

4 eggs

$\frac{3}{4}$  c water

$\frac{3}{4}$  c oil

Beat 4 minutes

Grease bottom only of 9 x 13" pan. Bake 350 for 35 minutes. Cool 20 minutes and poke with toothpick 1" apart and 1" deep. Mix  $\frac{1}{2}$  c lemon juice with 2 c confection sugar. Pour over cake and let stand overnight.

Phyllis Spengler, Georgia Burwell

## My Inspiration Cake

Place 1 c chopped nuts over bottom of well greased – lightly floured pans (2 9”)

Grate 2 oz chocolate (I use semi sweet baker’s squares)

Sift together

2 ½ c sifted Pillsbury flour

4 tsp baking powder

1 tsp salt

1 ½ c sugar

Add:

2/3 c Crisco

1 ¼ c milk

1 tsp vanilla

Beat till batter is blended about 1 ½ minutes. Add 2/3 c egg whites. Beat for another 1 ½ minutes. Spoon ¼ batter into each lined pan using half of batter. Sprinkle with half of chocolate in each pan. Spread carefully the remaining cake batter over chocolate. Bake. Cool in pan for 10-15 minutes, and then turn out. Cool and frost. Bake at 350 for 35-40 minutes.

### My Inspiration Chocolate Frosting

2 squares chocolate

½ c sugar

¼ c water

Cook over low heat, stirring till chocolate melts and mixture is smooth and thick. Remove from heat.

Add 4 egg yolks – beat and cool

Cream

½ c Crisco

1 tsp vanilla

2 c confectioner’s sugar

Save ½ c to decorate. Add chocolate and beat smooth. Frost cake.

Nancy Fauser

## “No Name” Cake

1 11oz can mandarin orange juice  
½ c oil  
1 pkg yellow cake mix  
½ c nuts  
4 eggs

Combine all ingredients and blend at low speed of mixer. Mix well at medium speed. Scrape bowl sides often. Pour into well greased 9 x 13” cake pan and bake at 325 for 30 minutes.

### Icing:

1 (3 oz) vanilla instant pudding  
1 (9 oz) carton Cool Whip  
1 (20 oz) can crushed pineapple and juice

Blend with the pudding mix and crush pineapple. Fold in cool whip. Spread on cake when cool and refrigerate.

Elizabeth Christman

## Oatmeal Cake

Soak 1 c oats (quick) in 1 ¼ c boiling water. Let sit.

Cream:

¼ lb oleo  
1 c brown sugar  
1 c sugar

Add:

2 eggs (well beaten)  
1 tsp vanilla

Mix well. Sift together:

1 ¼ c cake flour  
1 tsp cinnamon  
1 tsp salt  
1 tsp soda

Add alternately with oat mixture. When mixed, pour into oblong pan, bake 375 for 30 minutes.

Topping:

4 Tbsp oleo  
½ c condensed milk  
1 c brown sugar  
1 c nuts  
1 c coconut

Soften oleo and mix in remaining ingredients. Put on top of warm cake and bake for 10 more minutes.

Marilyn Koons

## Oatmeal Cake

Pour:

1 ¼ c boiling water over 1 c oats

Cream:

1 stick margarine

1 c sugar

1 c brown sugar

2 eggs

Add the oats and ½ c raisins to the above mixture.

Add sifted ingredients:

1 1/3 c flour

1 tsp soda

1 tsp cinnamon

½ tsp salt

1 tsp baking powder

Pour into greased 13 x 9 ½" pan. Bake 30 minutes at 350.

Topping:

½ stick margarine – melted

1 c coconut

1 c brown sugar

1/3 c evaporated milk

¼ c chopped nuts

Spread on cake. Place under broiler 2 to 3 minutes. Watch carefully.

Nancy Heinlen

## Old Fashioned Shortcake

2 c sifted flour  
¼ c lt brown sugar  
3 tsp baking powder  
¾ tsp salt  
½ c butter  
½ c milk

Sift flour, baking powder, salt and stir in sugar. Add butter and cut into size of peas. Make well in center, pour in milk, and stir with fork until dough cleans side of bowl. Knead 10 times on lightly floured surface. Pat evenly into 8 x 1 ½" layer pan at 450 for 15 to 20 minutes.

Nancy Gillenwater

## Our Red Devil's Food Cake

2 ½ c flour (sifted twice)  
½ c shortening  
2 c sugar  
2 eggs  
1 c sour milk or buttermilk  
1 heaping tsp soda dissolved in hot water  
2 Tbsp coco dissolved in ½ c boiling water  
1 tsp vanilla  
1 tsp red cake coloring

Cream shortening and sugar together add eggs one at a time and beat till smooth. Add other ingredients in order given. Beat smooth. Bake at 350 for 30 minutes in 2 9" round cake pans. Cool and frost.

Marlene Malone

## Pineapple Cake

Mix in bowl:

1 ½ c sugar  
1 tsp soda  
2 c flour  
1 tsp salt

Add:

1 can (20 oz) crushed pineapple (not drained)

Pour into greased 9 x 13" pan. Sprinkle with ½ c chopped nuts or coconut and ½ c brown sugar. Bake at 35 – 40 minutes at 350.

Lois Stahl

## Pineapple Nut Cake

1 can pineapple – 20 oz not drained  
1 Tbsp vanilla  
2 c sugar  
2 c flour  
2 eggs  
2 tsp soda  
1 c nuts

Mix altogether, bake 30 to 35 minutes or more if necessary at 350 in 9 x 12" pan.

Frosting:

1 (8 oz) cream cheese  
1 1/3 c powdered sugar  
1 stick margarine  
2 Tbsp vanilla

Let cake cool 10 minutes and then frost. Store in refrigerator.

Sandy Knowlton



## Pineapple Nut Cake

1 (20 oz) can crushed pineapple

2 c flour

2 c sugar

1 c chopped nuts

1 tsp vanilla

2 tsp baking soda

Mix by hand. Put into a 9 x 13 greased and floured pan. Bake at 350 for 40-45 minutes

### Frosting

1 large pkg cream cheese

1 stick oleo

1 1/3 c powdered sugar

1 Tbsp vanilla

Mix and spread over hot cake. Sprinkle with nuts. Refrigerate immediately.

Shelly Darnell

## Poke Cake

1 pkg (2 layer size) white cake mix or pudding included white cake mix

1 c boiling water

1 pkg (3 oz) Jello brand cherry, lime, raspberry, or strawberry flavored gelatin

1/2 c cold water

Prepare cake batter as directed on package; pour into a well-greased and floured 13 x 9 inch pan. Bake at 350 for 30 to 35 minutes or until cake tester inserted in center comes out clean. Cool cake in pan for 15 minutes, then prick with fork at 1/2 inch intervals. Meanwhile, dissolve gelatin in boiling water; add cold water. Carefully pour gelatin over cake. Chill 3 – 4 hours. Top with Dream whip Whipped topping if desired.

Sandy Knowlton

## Red Devil's Food Cake

Cream:

1 ½ c shortening

1 ½ c sugar

Add:

2 eggs

Add alternately to above mixture:

2 ½ c cake flour

1 c buttermilk

Make into a paste and add to above mixture:

2 oz red food coloring

2 Tbsp coco

1 tsp salt

1 ½ tsp vanilla

Dissolve and add to above:

1 tsp soda

1 Tbsp vinegar

Bake at 350 for 20-25 minutes.

Filling for cake:

Cook until thick and let cool:

5 Tbsp flour

1 c milk

Cream till fluffy:

¾ c shortening (part butter)

1 c sugar

Put together and add 1 tsp vanilla and beat until fluffy. Put between layers of cake.

Marilyn Koons

## Rhubarb Cake and Topping

2 c raw rhubarb  
½ c shortening  
2 c flour  
dash of salt  
1 c sour milk or buttermilk  
2 c sugar  
1 egg  
1 tsp soda  
½ tsp cinnamon  
1 tsp vanilla

Mix rhubarb with ½ c sugar. Let set. Cream shortening and remaining sugar; add egg. Beat. Add sifted ingredients and beat for 2 minutes. Fold in rhubarb mixture lightly. Pour into greased and floured 9 x 13" pan. Add topping. Bake 350 for 45 minutes.

Topping;

1/3 c sugar  
½ tsp cinnamon  
1/3 c nut meats

Naomi K. Cook

## Rhubarb Coffee Cake

1 ½ c granulated sugar  
pinch of salt  
1 tsp soda in 1 c sour milk (made with 1 Tbsp vinegar or lemon juice)  
½ c Crisco  
1 tsp vanilla  
2 c flour  
2 c raw diced rhubarb

Sprinkle top with ½ c brown sugar and ¾ tsp cinnamon. Bake in 13 x 9" pan which has been greased and floured at 350 for 45 minutes.

Sandy Knowlton

## Rich Shortcake

2 c sifted flour  
¼ c sugar  
3 Tbsp baking powder  
½ tsp salt  
dash nutmeg  
½ c butter  
1 egg (slightly beaten)  
½ c milk

Cut butter into flour, sugar, baking powder, salt, nutmeg mixture. Add egg and stir till well combined. Add milk. Knead 10 times in surface. Pat evenly into a 8 x ½" layer pan. Bake at 450 for 15 to 20 minutes.

Nancy Gillenwater

## Sticky Cake

Mix:

1 c sugar  
1 c fruit (raisins, currants, golden raisins ect.)  
1 c bran cereal (All – Bran)

Pour over:

1 c cold tea

Let set overnight.

Add:

1 c self rising flour  
½ c chopped nuts  
½ c glazed cherries

Line two medium sized loaf pans with waxed paper (3 ½ x 7 ½ x 2)

Bake 250 for 1 to 1 ½ hours.

Elsie Harrison (England)

## Turtle Cake

1 devil's food cake mix  
1 pkg Kraft caramels  
1 stick butter or margarine  
1 can sweetened condensed milk  
1 (6 oz) pkg chocolate chips  
1-2 c chopped walnuts or pecans

Greased and floured 9 x 13 pan.

Fix cake according to directions and put ½ of batter in pan. Bake at 350 for 15 minutes.

Melt caramels, margarine, and milk in microwave until there are no lumps stirring a lot.

Pour over cake – Sprinkle chocolate chips and walnuts over caramels. Pour rest of cake batter over top carefully. Doesn't spread well. Bake 350 for 25 minutes.

Pat Trout

## Wacky Cake (moist chocolate)

3 c flour  
2 c brown sugar  
6 Tbsp cocoa  
2 Tbsp vinegar  
2 c cold water  
2 tsp soda  
1 tsp salt  
2 tsp vanilla  
good 2/3 c oil

Mix all ingredients together (by hand) in large bowl. Bake 30 to 35 minutes at 350 in a 9 x 13" cake pan.

Phyllis Spengler

## Weight Watchers Celebration Cake

1 super moist yellow cake mix  
3 egg whites  
1/3 c unsweetened applesauce  
1 (11 oz) can mandarin oranges in juice  
1 (8 oz) fat free cool whip  
1 sm pkg vanilla sugar free instant pudding  
1 (20 oz) can crushed pineapple in juice

Preheat oven to 350. Spray 9 x 13 dish.

Mix together cake mix, egg whites, applesauce, and oranges including juice, with a mixer. (be sure to mix well so the oranges get chopped up). Pour in dish, bake 25-30 minutes. Cool cake completely.

Topping:

Mix with a spoon only – (do not use mixer), cool whip, dry pudding and pineapple with juice. Do not over mix. Chill until cake is cool and spread on cake. Best if kept in refrigerator.

Marilyn Koons