

CAKE

FRESH APPLE CAKE

Cake

3 cups Flour	3 Eggs
2 cups Sugar	2 medium Apples
1/2 tsp Salt	1/2 cup Pecans
1/2 tsp Soda	1 tsp Vanilla
1 cup Cooking Oil	1 tsp Nutmeg
1 tsp Cinnamon	

Mix & sift dry ingredients. Peel & chop apples. Mix with pecans & add to dry ingredients. Make a "well" in center of dry ingredients. Pour oil & well beaten eggs into "well." Add vanilla. Thoroughly mix. Bake in a greased & floured tube pan at 350 for 1 hour. Ice warm.

Boiled Icing

3/4 cup Brown Sugar	1 tsp Vanilla
1/4 cup Canned Milk	1/2 cup Coconut or Pecans
1/2 stick Margarine	

Combine ingredients in pan. Heat until good & smooth. Then pour on hot cake. Put back in oven until icing bubbles good all over. *"Is delicious baked in a large brownie pan also."*

Judy Oak Teeas

APPLE PECAN LAYER CAKE

Cake

2 1/2 cups All-Purpose or Unbleached Flour	2 cups Sugar
1 tsp Baking Powder	1 tsp Baking Soda
1 tsp Cinnamon	1 tsp Salt
3/4 cup Oil	1 1/2 cups Applesauce
1/2 cup chopped Pecans	2 Eggs

Grease & flour 2 (9") round cake pans. Lightly spoon flour into measuring cup; level off. In large bowl, combine flour, sugar, baking soda, baking powder, salt & cinnamon. Add applesauce, oil & eggs; blend at low speed until moistened. Beat 2 minutes at highest speed. Stir in pecans. Pour batter into prepared pans. Bake at 350 ° for 30-40 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans. Cool completely.

Frosting

1/2 cup Butter (margarine is not recommended)	4 1/2 cups Powdered Sugar
	6-8 tbsp Apple Juice

In small heavy saucepan over medium heat, brown butter until light golden brown, stirring constantly. Remove from heat; cool completely. In large bowl, combine browned butter, powdered sugar & 4 tbsp of the apple juice; blend at low speed until moistened. Continue beating until well blended, adding additional apple juice until spreading consistency. Fill & frost cake. Garnish with 4-5 pecan halves in center with cinnamon sticks criss-crossed over pecans, or as desired.

Yield: 12 servings.

Faye Oak Hunter

OLD-FASHIONED APPLESAUCE CAKE

Preparation

Have shortening at room temperature. Assemble all ingredients & utensils needed. Grease a deep 8 or 9" baking pan & sprinkle with flour, shaking out excess. Break nut meats in pieces. Sift flour once before measuring. Preheat oven to baking temperature.

Cake

2 cups sifted All-Purpose Flour	1/2 tsp Salt
1 tsp Soda	1 tsp Cinnamon
1/2 tsp Cloves	1/2 tsp Nutmeg

Sift above together.

1/2 cup Shortening (soft)	1 cup Sugar
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2 Eggs, unbeaten

Put above into large bowl of Mixmaster. Beat on #8 speed for 1 1/2 minutes, scraping bowl while beating. Stop mixer & add:

1 cup thick cold Applesauce	3/4 cup Raisins or chopped Dates
1/2 cup broken Walnut or Pecan Meats	Sifted flour mixture.

Beat on #3 speed for 1 1/2 minutes, scraping bowl while beating. Pour batter into prepared pan. Bake at 350° (moderate oven) for about 55 minutes. Cool. Ice with Caramel Icing. *"This makes a small cake, so we usually double the recipe."*

Quick Caramel Icing

2 cups Brown Sugar (1 box)	1/8 tsp Salt
4 tbsp Butter or Margarine	2/3 cup Milk

Combine above in saucepan. Cook, stirring until sugar is dissolved. Then cook without stirring until mixture forms a soft ball when a little is dropped into cold water. Soft ball temperature, 234°. Cool to luke warm (110°). Put into small bowl of Mixmaster. Beat on #10 speed until beginning to thicken. Add:

2 tsp Vanilla	2 tbsp Cream
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Continue beating until spreading consistency. If thicker consistency is desired, beat in a small amount of confectioners' sugar. Quickly spread on cake. Sprinkle with chopped nut meats, if you desire a garnish. Enough icing to ice 2 layers or double recipe of Old-Fashioned Applesauce Cake. *"We prefer to allow this cake to age for a few days before use. This is an Adcock favorite. Mrs. (Helen) Adcock baked this cake when Lawson & I were just going together. Stella & Diane both use it on special occasions."*

Marcella Marcum Adcock

BANANA SPLIT CAKE

2 cups Graham Cracker crumbs
3 tbsps Sugar
1 stick Butter or Margarine, melted
Mix together. Spread in bottom of 13x9" glass baking dish. Press to form crust.
2 sticks Butter or Margarine
2 cups Powdered Sugar
2 Eggs
Beat with electric mixer (high speed) 15 minutes. Spread on crust.
1 large can Crushed Pineapple-heavy syrup-drained
Spread on top of egg mixture.
3-4 Bananas, split lengthwise
Place on top of pineapple.
1 16-oz Cool Whip
Spread over Bananas.
Crushed Nuts
Chocolate Jimmies
Cherries
Top with last 3 ingredients in order.

Dottie Arnsparger Brockman

BROWN SUGAR FUDGE CAKE

Cake

1/2 cup Shortening
3 Eggs
2 1-oz squares Unsweetened
2 1/4 cups sifted Cake Flour
1 tsp Baking Soda
1 tsp Vanilla Extract
2 cups firmly packed Brown Sugar
Chocolate, melted
1/2 tsp Salt
1 cup Buttermilk
Creamy Chocolate Frosting
Cream shortening; gradually add sugar, beating at medium speed of an electric mixer. Add eggs, one at a time, beating well after each addition. Add melted chocolate; beat well. Combine flour, soda & salt; add to creamed mixture alternately with buttermilk, beginning & ending with flour mixture. Stir in vanilla. Pour batter into 3 greased & floured 8" round cake pans. Bake at 350° for 25-30 minutes or until a wooden pick inserted comes out clean. Remove from pans & let cool completely. Spread Creamy Chocolate Frosting between layers, on top & sides of cake. Garnish with grated chocolate.

Yield: 3-layer cake

Creamy Chocolate Frosting

3/4 cup Butter or Margarine
1/2 cup Milk
2 1/4 tsp Vanilla Extract
3/4 cup Cocoa
1/4 tsp Salt
6 3/4 cups sifted Powdered Sugar
Combine butter, cocoa & milk in small saucepan; cook over low heat, stirring constantly, until butter melts. Remove from heat; add salt, vanilla & sugar. Beat on high speed of an electric mixer until spreading consistency, adding additional milk, if necessary.

Yield: enough for 3-layer cake

Faye Oak Hunter

GOOEY BUTTER CAKE

1 box Yellow Cake Mix
1 Egg
Mix together with fork & press in bottom of greased 13x9" pan. Set aside.
1 box Powdered Sugar
1 8-oz Cream Cheese
2 Eggs, beaten
Cream all this together until real creamy & smooth. Pour over cake mixture. Bake at 350 for 30-40 minutes. Sprinkle with powdered sugar. *"You can use any flavor cake mix you like. Lemon is really good."*

Louise Felker Hunter

BUTTERMILK POUND CAKE

Cake
1 cup Shortening
2 cups Sugar
4 Eggs 2 tbsp Vanilla Extract
3 cups Flour
2 tbsp Lemon Extract
1 cup Buttermilk
1 tsp Almond Extract
Combine shortening, sugar & eggs. Add dry ingredients alternately with buttermilk to shortening mixture. Add extracts, mix well. Pour into greased & floured tube pan. Bake at 350° for 1 1/4 hours.

Lemon Glaze

1 cup Powdered Sugar
1/4 cup Margarine
4 tbsp Lemon Juice
Mix ingredients & heat thoroughly. Pour on cooled cake.

Judy Oak Teeas

CARROT CAKE

Cake
3 cups grated Carrots
2 cups All-Purpose Flour
1 tsp Baking Powder
2 tsp Baking Soda
1/2 tsp Salt
2 cups Sugar (*"I use Equal."*)
1 tsp Cinnamon
4 Eggs, well beaten
1 1/4 cups Vegetable Oil
1 tsp Vanilla Extract
Combine dry ingredients; stir in eggs, oil & vanilla, mixing well. Pour into 3 greased & floured cake tins. Bake at 350° for 30 minutes or when toothpick comes out clean. Cool in pans for 10 minutes & cool completely on wire racks. Frost with Cream Cheese Frosting.

Yield: 3-layer cake

Cream Cheese Frosting

1 8-oz pkg Cream Cheese, softened
1/2 cup Butter, softened
1 lb Powdered Sugar, sifted
1 tsp Vanilla Extract
Combine cheese & butter beating till smooth. Add powdered sugar & vanilla. Beat till light & fluffy. *"Ronald's favorite."*

Yield: enough for 3-layer cake

Hilda Oak Ziegler

FROZEN CHEESE CAKE

8 oz Cream Cheese
3 Egg Yolks
3 Egg Whites, stiffly beaten
1 cup Sugar
1 cup Cream, whipped
1/4 lb Graham Cracker crumbs
Line 13x9" pan with graham cracker crumbs. Soften cheese, cream with sugar. Add egg yolks. Mix. Stir in whipped cream. Fold in egg whites. Pour into pan. Freeze to serve later.

Dolores Kaye Brockman

LEMON CHEESE CAKE DELIGHT

1 6-oz Johnston's Graham Cracker Ready-Crust Pie Crust
1/2 cup Hellmann's or Best Foods Real Mayonnaise
2 tsp grated Lemon Rind
1 tsp Vanilla
1 8-oz pkg Cream Cheese, softened
1/2 cup Sugar
3 Eggs
1 tbsp Lemon Juice, optional

In large bowl with mixer at medium speed, beat cream cheese & real mayonnaise until smooth; gradually beat in sugar. Beat in eggs, one at a time; beat in rind, juice & vanilla. Pour into pie crust; place on cookie sheet. Bake at 350° for 30-35 minutes or until set. Chill 4 hours.

Yield: 1 pie

Faye Oak Hunter

MILNOT CHEESE CAKE

1 3-oz pkg Lemon Jello
1 cup boiling Water
1 8-oz pkg Cream Cheese
1/2 cup Sugar
1 tsp Vanilla
1 tall can Milnot
3 cups Graham Cracker Crumbs
1/2 cup Butter, melted

Dissolve Jello in boiling water. Chill until slightly thickened. Cream together cheese, sugar & vanilla. Add Jello & blend well; fold in stiffly whipped milnot. Mix 2 cups cracker crumbs & melted butter together. Pack mixture into bottom & sides of 13x9x2" Pyrex. Add filling & sprinkle with remaining cracker crumbs. Chill several hours or overnight.

Faye Oak Hunter

CHERRY CHIFFON LOAF CAKE

Cake

1 cup + 2 tbsp sifted Cake Flour	3/4 cup Sugar
1 1/2 tsp Baking Powder	1/2 tsp Salt
1/4 cup Salad Oil	2 Egg Yolks
3 tbsp cold Water	3 tbsp Maraschino-Cherry Syrup
1 tsp Vanilla	1/4 cup finely chopped Walnuts
1/4 cup finely chopped Maraschino Cherries, well drained	1/4 tsp Cream of Tartar
	1/2 cup (4) Egg Whites

Sift flour, sugar, baking powder & salt into bowl. Make well in center; in this order, add: salad oil, egg yolks, water, cherry syrup & vanilla. Beat till satin smooth. Fold in nuts & cherries. Set aside. Add cream of tartar to egg whites; beat till very stiff peaks form (stiffer than for meringue). Pour egg yolk batter in thin stream over entire surface of egg whites, gently cutting & folding just to blend. Pour into ungreased 9 1/2x5x3" loaf pan. Bake at 325° for 50-55 minutes. Invert & cool.

Cherry Fluff Frosting

2 Egg Whites	1 1/2 cups Sugar
3 tbsp Maraschino Cherry Syrup	3 tbsp Water
1/4 tsp Cream of Tartar	Dash Salt
1 tsp Vanilla	

In top of double boiler, beat egg whites, sugar, cherry syrup, water, cream of tartar & salt for 1 minute. Place over boiling water; beat constantly until frosting form peaks, about 7 minutes (don't overcook). Remove from boiling water. Add vanilla; beat till of spreading consistency, about 2 minutes.

Dottie Arnsperger Brockman

CHERRY-CREAM CHEESE DELIGHT

1 1/4 cups Graham Cracker crumbs	2 tbsp Sugar
1/2 cup Margarine or Butter	8 oz Cream Cheese
1 1/3 cups (15-oz can) Eagle Brand Milk 1 tsp Vanilla	1/3 cup Lemon Juice

1 can Cherry Pie Filling

Mix crumbs, sugar & butter & spread in 13x9" pan. Mix cheese, milk & vanilla & spread over crust & let set. Top with pie filling.

Dolores Kaye Brockman

CHERRY DELIGHT

1 can Cherry Pie Filling	1 box Jiffy Yellow Cake Mix
1 stick Butter or Margarine	

Pour pie filling in bottom of square pan. Sprinkle cake mix over top then dot with butter. Bake at 350° for 25-30 minutes. *"May substitute any kind of fruit pie filling."*

Louise Felker Hunter

CHERRY DEVILICIOUS CAKE

1 pkg 2-layer-size Red Devils Food
Cake Mix
2 tbsp Milk
1 16-oz can (2 cups) Dark Sweet
Cherries
1/4 cup Water

1 8-oz pkg Cream Cheese, softened
2 tbsp Sugar
1 pkg Whipped Topping Mix
2 tbsp Cornstarch
2 tbsp Sugar
1/4 cup Burgundy

Prepare devils food cake mix according to pkg directions; pour into well-greased 10" fluted tube pan. Bake at 350° for 45 minutes or till cake tests done. Cool in pan 10 minutes; remove to cooling rack. In mixing bowl, beat together cream cheese, the first 2 tbsp sugar & the milk till fluffy. Prepare topping mix according to pkg direction; fold into cream cheese mixture. Chill. Drain cherries, reserving syrup. In small saucepan, combine cornstarch & remaining sugar, mixing well. Gradually stir in cherry syrup & water. Cook & stir over medium heat till thickened & bubbly. Stir in cherries; beat through. Remove from heat; stir in burgundy. Spoon cheese mixture into center of cake. Top with some of the warm cherry sauce. Slice cake; pass additional cherry sauce.

Faye Oak Hunter

CHOCOLATE CHERRY BUNDT CAKE

1 pkg (18 1/2 oz) Chocolate Cake Mix
1 pkg Instant Chocolate Pudding Mix
1/2 cup Vegetable Oil
1/2 tsp Baking Soda
3 Eggs

Maraschino Cherry juice from small
bottle with enough (see below)
Buttermilk to make 1 cup liquid
Maraschino Cherries, finely diced

Maraschino Cherries, whole

Place all above ingredients except diced cherries in mixing bowl, beat at medium speed in electric mixer for 5 minutes. Add diced cherries, pour mixture into Bundt pan that has been greased with butter & dusted with flour. Bake at 350° for 45 minutes. Cool 15 minutes. Run a plastic spatula down sides & along center to loosen, invert & tip out on a wire rack to cool. Frost with white icing & decorate with whole maraschino cherries.

Faye Oak Hunter

CHOCOLATE CHERRY DESSERT

1 box Devil's Food Cake Mix
1 can Cherry Pie Filling
1 can Chocolate Icing

2 beaten Eggs
1 tsp Almond Extract

By hand mix ingredients. Bake in greased jelly roll pan at 350 ° about 20 minutes or tests done. While still hot, prick top of cake with a fork & ice with a can of chocolate icing. Allow to cool & set over night before serving.

Marcella Marcum Adcock

PRIZE WINNING CHOCOLATE CAKE

Cake

2 cups Flour	1 1/4 tsp Baking Soda
2 cups Sugar	1 tsp Salt
1 cup Water	1 tsp Vanilla
3/4 cup Sour Cream	1/2 tsp Baking Powder
1/4 cup Butter	4 oz Bitter-Sweet Chocolate
2 Eggs	(pre-melted)

Mix all ingredients together, beating 1st 1/2 minute on slow, then 3 minutes on high. Pour into greased & floured layer pans (or use 12x9" or 13x10" cake pan). Bake at 350° for 40-45 minutes or until done.

Filling

1 1/8 cups Granulated Sugar	3/4 cup Butter, softened
3 oz Bitter-Sweet Chocolate	1 1/2 tsp Vanilla
(pre-melted)	3 Eggs

In small mixer bowl, combine sugar, butter, chocolate & vanilla. Blend well. Add eggs, one at a time, beating at medium speed 3-5 minutes after adding each egg.

Icing & Decorating

1 12-oz tub Cool Whip, thawed	Dark Chocolate Candy Bar
in refrigerator ("I've never used anything but Cool Whip.")	5-10 Maraschino Cherries, blotted on paper towel

Assembly

This is a beautiful cake & although it looks like a lot of work, it isn't. The best way to make this cake is to do it in 2 days. Day 1 steps can actually be done days before you will actually need the cake. The second day involves making the filling, icing & decorating the cake. That part is simple & fast.

Day 1

Make cake, cool & place in freezer. If you won't be using pans before you complete the cake, just cover them with foil & place in freezer.

Day 2

Prepare the filling & place in freezer to thicken a little, about 5 minutes. That gives you time to get the cake out of the freezer & if desired, slice crossways to make additional layers. This must be done when the cake is still frozen solid so that it won't crumb. Start with bottom layer of cake. Then frost with filling. (Judge how much you use by number of layers you are having.) Alternate cake, filling, cake, filling, etc. until you use all layers of cake. Finish with filling. This is important because it helps the Cool Whip stick. Frost top & sides with Cool Whip, making swirling peaks all over. Sprinkle top with chocolate shavings. (Make shavings from side of chocolate bar with potato peeler-can be done ahead.) Top with cherries. Return to freezer until 2 hours before serving or place in refrigerator. *"This is a great cake to have around the holidays when you'll be having different groups of company. I make 1 (13x10") cake & slice it crossways twice to make 3 layers. I then cut the cake, after assembled & before icing with Cool Whip into 2 long narrow cakes. They end up looking like beautiful Christmas tortes or Yule Logs. The great thing about them is that when you're done serving the cake to one group of guests, you can just re-ice the end that you cut pieces from & you have a NEW cake (just a little smaller). Even though the Cool Whip holds up well at room temperature while serving, I always keep the cake in the refrigerator between servings."*

Joyce Owengs Ziegler

THE ULTIMATE CHOCOLATE CAKE from Scratch

Cake

2 cups unsifted Flour	1 2/3 cups Sugar
2/3 cup Hershey's Cocoa	4 Eggs
1 1/4 tsp Baking Soda	1 tsp Vanilla
1/4 tsp Baking Powder	1 cup Hellmann's Real Mayonnaise
1 1/3 cups Water	

Grease & flour bottoms of 2 (9") layer cake pans. Mix flour, cocoa, baking soda & baking powder; set aside. In large bowl with mixer at high speed beat sugar, eggs & vanilla 3 minutes or until light & fluffy. At low speed beat in mayonnaise. Add flour mixture in 4 additions alternately with water, beginning & ending with flour. Pour into pans. Bake at 350 for 30-35 minutes or until cake tester inserted in center comes out clean. Cool in pans 10 minutes. Remove; cool on racks. Frost.

Yield: 2 (9") layers

The Ultimate Chocolate Frosting

6 tbsp Margarine	3/4 cup Hershey's Cocoa
3 1/2 cups Confectioners' Sugar	6-8 tbsp Milk
1 tsp Vanilla	

In small bowl with mixer at medium speed beat margarine to soften. Add cocoa & sugar alternately with 6-7 tbsp milk. Beat until spreading consistency, adding an additional tbsp milk, if needed. Add vanilla.

Yield: 2 3/4 cups

Faye Oak Hunter

THE ULTIMATE CHOCOLATE CAKE from Mix

Cake

1 pkg (18 1/2 oz) Chocolate Cake Mix	1/2 cup Hershey's Cocoa
(with Pudding in mix)	1 cup Hellmann's Real Mayonnaise
3 Eggs	1 1/3 cups Water

Grease & flour bottoms of 2 (9") layer cake pans. In large bowl with mixer at low speed beat together cake mix & cocoa. Add remaining ingredients; beat just until blended. Beat at medium speed 2 minutes. Pour into pans. Bake at 350 for 30-35 minutes or until cake tester inserted in center comes out clean. Cool in pans 10 minutes. Remove; cool on racks. Frost.

Yield: 2 (9") layers

The Ultimate Chocolate Frosting

6 tbsp Margarine	3/4 cup Hershey's Cocoa
3 1/2 cups Confectioners' Sugar	6-8 tbsp Milk
1 tsp Vanilla	

In small bowl with mixer at medium speed beat margarine to soften. Add cocoa & sugar alternately with 6-7 tbsp milk. Beat until spreading consistency, adding an additional tbsp milk, if needed. Add vanilla.

Yield: 2 3/4 cups

Faye Oak Hunter

GERMAN CHOCOLATE POUND CAKE

Cake

1 bar Baker's German Sweet Chocolate	2 cups Sugar
1 cup Shortening	4 Eggs
2 tsp Vanilla	2 tsp Imitation Butter Flavor
1 cup Buttermilk	3 cups sifted Flour
1/2 tsp Soda	1 tsp Salt

Partially melt chocolate over hot water. Remove & stir rapidly until melted. Cool. Cream sugar & shortening. Add eggs, flavoring & buttermilk. Stir together flour, salt & soda. Add to shortening. Mix well. Blend in chocolate. Pour into a well greased & floured 9" tube pan. Bake at 300° (slow oven) about 1 1/2 hours. Remove from pan while still hot & place under a tightly fitting cover until thoroughly cooled. Tastes good anytime without glaze.

Glaze

1 bar Baker's German Sweet Chocolate, melted	1 tbsp Shortening
1 cup Sugar	1/4 cup Water
	D a s h S a l t

Melt chocolate & shortening in water over low heat. Mix sugar & salt. Blend in chocolate with vanilla. Pour over cake.

Faye Oak Hunter

CHOCOLATE ZUCCHINI CAKE

3 oz Baking Chocolate, melted & cooled	3 cups Sugar
3 cups Flour	1 1/2 cups Oil
4 Eggs 1 tsp Salt	3 cups grated, unpeeled Zucchini
1 1/2 tsp Baking Powder	1 cup Nuts, optional
1 tsp Soda	1 cup Coconut, optional

1 can Duncan Hines Milk Chocolate Frosting
Beat eggs. Add sugar, 1/4 cup at a time, oil & chocolate. Add dry ingredients alternately with zucchini. Fold in nuts & coconut. Bake at 350° for 1 1/4 hours in greased floured tube or bundt pan. Frost with canned frosting.

Bonnie Teeas

CHRISTMAS RAINBOW POKE CAKE

- | | |
|---|----------------------------------|
| 1 pkg Super Moist White Cake Mix | 1 pkg 3-oz Jello Brand Raspberry |
| 1 pkg 3-oz Jello Brand Lime flavor
gelatin | flavor gelatin |
| | 2 cups boiling Water |

- 1 8-oz container Bird's Eye

Non-Dairy Whipped Topping, thawed

Prepare cake mix as directed on pkg. Pour batter into 2 round pans, 9x8x1 1/2". Bake as directed. Cool 10 minutes. Remove from pans. Place layers back in clean pans top side up. Prick each layer with fork at 1/2" intervals. Pour 1 cup of the boiling water over the raspberry gelatin in bowl. Stir until dissolved. Spoon gelatin over one layer. Repeat with lime gelatin. Refrigerate 3-4 hours. Dip one layer in pan of warm water for 10 seconds. Invert on plate, gently shaking to loosen, remove from pan. Spread layer with 1 cup of the whipped topping. Remove remaining layer as above. Invert on first layer, remove from pan. Frost with remaining topping. Refrigerate. Garnish with gum drops, flattened & cut to resemble holly.

Faye Oak Hunter

DEPRESSION CAKE

- | | |
|---|---------------------|
| 1 1/2 cups Flour | 1 cup Sugar |
| 3 tbsp Unsweetened Cocoa, remove
lumps | 1 tsp Baking Soda |
| 1 tsp Baking Powder | 1 tsp Salt |
| 5 tbsp Oil or melted Butter or
Margarine | 1 tsp Vanilla |
| | 1 tsp Cider Vinegar |
| | 1 cup warm Water |

In ungreased 8x8" pan, combine well flour, sugar, cocoa, baking soda, baking powder & salt. Make 3 holes in mixture. Pour oil into one, vanilla into another & vinegar into the third. Add water & mix until well blended. Bake at 350 ° for 35-40 minutes or until pick inserted comes out clean. Serve as is or frost with favorite frosting.

Myrtle Tague Oak
Submitted by
Faye Oak Hunter

MOIST DEVIL'S FOOD CAKE

Cake

1/2 cup Shortening (or softened margarine) 2 cups Sugar
Pinch Salt 1/2 cup cocoa

Cream together.

2 beaten Eggs
Add to creamed mixture.

1 tsp Soda 1/2 cup Buttermilk
Dissolve soda in buttermilk.

2 cups Flour
Add flour to creamed mixture alternately with buttermilk mixture.

1 cup boiling Water 1 tsp Vanilla

Stir slowly until pretty well mixed. Pour into 2 (8 or 9") cake pans. Bake at 350 ° for 30 minutes or until done.

Creamy Chocolate Frosting

1 box Powdered Sugar 1/2 cup Cocoa
1 stick soft Margarine 2 tsp Vanilla
Warm Cream

Sift sugar, add rest & mix. Add warmed cream to give smooth consistency & make spread easily

Stella Adcock Caudill

DIRT CAKE

1 20-oz bag Oreo Cookies, crushed
 with rolling pin & set aside

1 16-oz container Cool Whip

4 cups Milk

2 8-oz pkg Cream Cheese

2 cups Confectioners' Sugar

2 large pkg Instant Vanilla or
 Chocolate Pudding

Mix together cream cheese, confectioners sugar & Cool Whip. In another bowl mix pudding with milk. Combine pudding mixture & cream cheese mixture. Layer with crumbled Oreo cookies in large clay or plastic flower pot, ending with cookies, so it has the appearance of dirt in a pot. Stick a fresh or artificial flower in the center. Refrigerate. If using a fresh flower, wrap end in foil.

Myrna Arnsperger Lane

DOLLY VARDEN CAKE

2/3 cup Butter
2 cups Sugar
3 Eggs 2 tsp Baking Powder
Flavoring or if left without imagination use 1 tsp Vanilla
Cream butter & sugar until they are fluffy. Add eggs. Sift flour, measure & sift with baking powder. Add flour mixture alternately with milk to egg-butter-sugar mixture. Divide in half. Bake 1/2 of the batter in 2 (8") layer cake pans at 375 ° (moderate oven) for 20-25 minutes. To other 1/2 of the batter add:
1 tbsp Molasses
1 tsp Cloves
2 cups Raisins
3 cups Flour
1 cup Milk
1 tsp Cinnamon
1 tsp Nutmeg
1/2 cup chopped Nuts or finely
slivered Citron

Bake this batter in 2 (8") cake pans. Put layers together alternately with white icing. (Dolly Varden Cake is a four-layer beauty & all that is grand in cakedom. With no means of proof, it is believed that it was named for the Charles Dickens character in "Barnaby Rudge." It is far from being just plain cake. But for the looks of it, it comes from one mixing & bakes out with an even temperament which is imagined to have been an attribute of the fictional but delightful Dolly Varden who married the inn keeper of the novel.)

Myrtle Tague Oak
Submitted by
Faye Oak Hunter

DUMP CAKE

1 can Crushed Pineapple
1 box Yellow Cake Mix
1 can Cherries
1 stick Butter
Dump pineapple & cherries into bottom of pan & mix together. Place dry cake mix on top. Place butter all over the top of cake mix. Bake at 350° for 45 minutes.

Jodie Mathews Hunter

FRIENDSHIP CAKE

Making Starter

3/4 cup drained Canned Peaches, cut in pieces 3/4 cup drained Canned Pineapple Tidbits
6 Maraschino Cherries, cut in half 1 1/2 cups sugar
1 pkg Active Dry Yeast
Combine all ingredients in glass jar with loose lid. Let stand at room temperature. Stir several times with wooden spoon on 1st day, then once a day. After 2 weeks, divide into 2 batches. Give 1 cupful to a friend with following recipes & keep rest to make more fruit sauce.

Making Fruit Sauce from Starter

1 cup Friendship Cake starter 1/2 cup drained Canned Peaches, cut in pieces
1/2 cup drained Canned Pineapple Tidbits 6 Maraschino Cherries, cut in half
1 cup Sugar
Within 3 days after receiving starter, combine it in glass jar with remaining ingredients. Cover with loose-fitting lid & set in fairly warm place, stirring several times with wooden spoon on 1st day after combining starter with fruits & stir once each day afterward. Sauce can be served after 1 week. Fruit & sugar must be repeated every 2 weeks to replenish it.

Keeping Sauce Going

Every 2 weeks, replenish sauce by adding 1 cup sugar & 1 cup fruit, alternating among peaches, pineapple & maraschino cherries. Always keep at least 1 cupful of sauce in jar. When you have more than 6 cups of fruit, divide it, with at least 3 cups of fruit in each jar. Divide sauce or take out what you wish to use or give away before adding more fruit & sugar to replenish batch. Do not refrigerate, sauce will keep indefinitely you keep stirring it, replenishing it & keep volume of each batch between 1 & 6 cupfuls.

3 Cakes--divide ingredients proportionately.

3 boxes Yellow Cake Mix with Pudding 12 Eggs
2 cups Cooking Oil 3 cups chopped Nuts
4 cups drained Fruit
Grease & flour bundt or tube pan. Put cake mix eggs & oil in large mixing bowl & mix well. Stir in fruit & nuts. Bake at 325-350 ° for 40-50 minutes or until done. Keep cake refrigerated. This cake freezes well. *"I make one at a time & keep fruit in the fridge."*

Buttermilk Glaze

1/4 cup Buttermilk 1 cup Sugar
1 tbsp Corn Syrup 1/2 tsp Baking Soda
1/2 tsp Vanilla Extract
Combine buttermilk, sugar & corn syrup. Add remaining ingredients & bring to boil. Pour over top while cake is hot.

Cream Cheese Glaze

8 oz Cream Cheese 1 stick butter
1 lb Confectioners' Sugar 1 tsp Vanilla Extract
Combine all ingredients & beat well. Pour over top cool cake.

Icing--Same as Cream Cheese Glaze, except 2 cups Confectioners' Sugar & wait until cake is completely cooled before frosting.

Faye Oak Hunter

LIGHT FRUITCAKE

1 pkg Fructose-Sweetened White Cake Mix	1/4 cup thawed, No-Cholesterol Egg Substitute or 2 Egg Whites
3/4 cup Rum or Brandy	1 tbsp Pumpkin Pie Spice
1/2 cup Raisins	1/2 cup chopped Dried Pineapple
1/2 cup chopped Dried Apricots	1/2 cup chopped Dried Pitted Dates
1/2 cup chopped Walnuts	

Combine cake mix, eggs, liquor & spice in electric beater bowl & beat smooth on low. Then beat 2 minutes on high speed. Gently fold in fruit & nuts. Spoon into a non-stick loaf pan liberally sprayed with cooking spray. Bake at 325 ° for 1 1/4 hours, or until a toothpick inserted in the center comes out clean.

Yield: 12 servings, 183 calories each

Faye Oak Hunter

FRUITY CRUNCH

Pam	1 can Thank You Pie Filling
1 layer white or yellow Cake Mix	3/4 stick Margarine or Butter, melted

Melt margarine. Spray medium-size rectangle casserole dish (9x7") with Pam. (If using apple, add cinnamon to taste.) Spread pie filling in bottom. Sprinkle cake mix over fruit. Slowly pour margarine in streaks over cake mix. Bake at 375° for 40-45 minutes.

Dottie Arnsparger Brockman

JAM CAKE

Cake

2 sticks Butter	1 cup White Sugar
1 cup Brown Sugar	1 tsp Baking Powder
1 tsp Baking Soda	1 cup Buttermilk
3 Eggs 3 tbsp Ground Allspice	
3 cups Flour	1 jar Blackberry Jam with seeds

Melt butter & set aside. Mix dry ingredients. Add buttermilk, butter & jam. It takes quite a bit of stirring to beat batter. Do not use electric mixer. Bake in greased & floured fluted pan at 450° for approx 45 minutes. Frost with Caramel Frosting.

Caramel Frosting

1/2 cup Butter	1 cup Brown Sugar
1/4 cup Milk	Confectioners' Sugar

Melt butter. Add brown sugar. Bring to boil. Stir 1 minute until slightly thickened. Add milk. Beat until smooth. Add confectioners' sugar until spreading consistency.

Myrna Arnsparger Lane

JAM CAKE

Cake

1/2 cup Buttermilk	2 cups Flour
3/4 cup Butter	1 cup Sugar
1 cup Sugar	1 heaping tsp Soda

3 Eggs 1 1/2 tsp Allspice
1 cup Jam 1/2 tsp Cinnamon
1 1/2 tsp Cloves

1 tsp Vanilla

Frosting

1/4 cup Butter	1/2 cup packed Brown Sugar
Pinch Salt	1 1/2 cups Confectioners' Sugar
1/4 tsp Vanilla	Milk

Melt butter in pan. Stir in brown sugar & pinch salt. Cook 2 minutes. Stir until mix comes to boil. Remove from heat. Stir in confectioners sugar. Add vanilla & mix. If too thick thin with milk.

Ora Calvert Oak

LANE CAKE

Cake

1 cup Butter or Oleo, softened	2 cups Sugar (<i>"I use Equal."</i>)
3 1/4 cups All-Purpose Flour	1 tbsp Baking Powder
3/4 tsp Salt	1 cup Milk
1 tsp Vanilla Extract	8 Egg Whites, stiffly beaten

Cream butter; gradually add sugar, beat well at medium speed. Combine flour, baking powder & salt. Add to creamed mixture alternately with milk, beginning & ending with flour mixture. Mix well after each addition. Stir in vanilla. Fold in egg whites. Pour into 3 greased & floured cake pans. Bake at 325° for 25 minutes or until toothpick comes out clean. Cool in pans for 10 minutes. Remove & finish cooling.

Yield: 3-layer cake

Frosting

8 Egg Yolks	1 1/2 cups Sugar
1/2 cup Butter or Oleo	1 cup chopped Pecans, optional
1 cup Raisins	1 cup Flaked Coconut
1/2 cup Bourbon	1/2 cup sliced Maraschino Cherries

Combine egg yolks & butter in saucepan. Cook over medium heat (*"I use low."*) stirring constantly, until thickened, about 20-25 minutes. Remove from heat; stir in remaining ingredients. Cool completely.

Yield: 3 1/2 cups

Hilda Oak Ziegler

LEMON ICE BOX CAKE

10" Angel Food Cake
12 oz Cool Whip

2 pkg reg Lemon Pudding Pie Filling

Cook pudding as per pkg & cool. Add 4 oz Cool Whip & mix till fluffy. Line bowl with wax paper. Cut angel food cake in slices & lay on bottom & sides. Layer pudding, then cake & so on, till you end up with cake on top. Refrigerate overnight. Turn up-side-down on plate, & cover with remaining Cool Whip.

Hilda Oak Ziegler

MOCHA BROWNIE CAKE

1 pkg (22.5 oz) Fudge Brownie Mix
2/3 cup Water
Ready-to-Spread Frosting

2 Eggs
1/4 cup Instant Coffee

Grease 13x9x2" baking pan. Combine brownie mix, 1/3 of the water, eggs & coffee. Beat 1 minute on medium speed, scraping side & bottom of bowl frequently. Add remaining water; beat 1 minute. Pour batter into pan. Bake at 350° about 30 minutes. While warm, frost with ready-to-spread frosting.

Hilda Oak Ziegler

ROLLED OAT CAKE

Batter

1 cup boiling Water
Pour water over oats. Let cool. Add
1 cup Brown Sugar
2 Eggs 1/2 tsp Baking Powder
1/2 tsp Salt
1 stick Oleo
Mix this together with oat mixture.

1 cup Quick Rolled Oats
1 cup White Sugar
1 tsp Cinnamon

Topping

2/3 cup Brown Sugar
1/2 cup Coconut
Mix together. Put on top of cake batter in 11x7x1 1/2" greased pan. Bake at 350 ° for 35 minutes.

1/2 stick Oleo
1/2 cup Nuts

Hilda Oak Ziegler

OATMEAL CAKE

Cake

1 cup Quick Oats	1 1/2 cups boiling Water
1 cup Brown Sugar	1 cup White Sugar
1 stick Butter	2 Eggs, well beaten
1 1/2 cups Flour	1 tsp Soda
1 tsp Baking Powder	1 tsp Cinnamon
1/2 tsp Salt	

Pour boiling water over oats, let set. Mix flour & dry ingredients together, then mix with oats & water, then add rest of ingredients. Bake at 350° for about 40 minutes.

Glaze Icing

1 cup Brown Sugar	1 cup Cream or Evaporated Milk
1 lump Butter	1 cup Angel Flake Coconut
1 cup Pecans	

Mix together, pour on hot cake, turn off oven & set cake back in oven for about 10 minutes.

Nellena Adams Adcock

OATMEAL CAKE

Cake

1 1/4 cups boiling Water	1/2 cup Margarine
1 cup Quick-Cooking Oatmeal	1 cup Brown Sugar
1 cup White Sugar	2 Eggs
1/2 tsp Salt	1 tsp Soda
1 1/3 cups Flour	1 tsp Cinnamon
1/2 tsp Nutmeg	1 tsp Vanilla

Put oats & butter in bowl & pour hot water over. Let stand 20 minutes. Add eggs & sugar. Stir in flour, salt, cinnamon & nutmeg sifted together. Add vanilla. Bake at 350 ° for 35 minutes. Let set 10 minutes. Add topping & broil 3-5 minutes.

Topping

6 tbsp Butter	1/2 cup Sugar
Cream together. Add	
1/2 cup Coconut	1/4 cup Cream or Canned Milk
1 tsp Vanilla	1 cup Nuts
Blend.	

Stella Adcock Caudill

OATS CAKE

Cake

1 1/2 cups boiling Water	1 cup Quick Oats
Mix, let stand.	
1 cup Butter	1 cup Brown Sugar
Add to oat mixture.	
1 cup White Sugar	2 Eggs, well beaten
Add to mixture	
1 tsp Cinnamon	1 tsp Soda
1/2 tsp Salt	1 tsp Vanilla
1 1/2 cups Flour	
Mix & pour in 13x9" pan. Bake at 350° for 30 minutes.	

Icing

1 1/2 cups Brown Sugar	1/2 stick Butter
1 tsp Vanilla	1 cup Coconut
1/3 cup Milk	
Spread on cake & bake 10 minutes more.	

Ora Calvert Oak

ORANGE CAKE

1/2 cup Butter	1 tsp Soda
1 cup Sugar	1 Orange
2 Eggs 1 cup Dates	
1 cup Raisins	2 cups Flour
1 cup Sour Milk	
Cut & squeeze orange. Add 1/2 cup sugar & set aside for icing. Grind orange rind, raisins & dates. Cream butter; add sugar, soda dissolved in milk, eggs, fruit & flour. Bake in large pan at 350° for 30 minutes or until done. Cool slightly & pour juice & sugar mixture over cake. Serve with whipped cream. <i>"IF ORANGES ARE SMALL, USE TWO."</i>	

Linda Wrenn Hunter

PEACH CAKE

1 stick Butter, melted in iron skillet

Batter

1 cup Flour	1 cup Sugar
1 cup Milk	2 tsp Baking Powder
Mix & pour in skillet over butter.	
1 large can Peaches	1/2 cup Sugar
Cinnamon	

Drain off 1/2 peach juice & mash a little. Add sugar to peaches. Heat & pour over batter. Sprinkle a little cinnamon in middle. Bake at 350° about 30 minutes.

Anna John Oak Gonder

PEACH SHORTCAKE

Shortcake

1 1/2 cups Whole-Wheat Flour	1 1/2 cups Whole Oats
3 level tsp Baking Powder	2 tbsp Butter
1 cup packed Brown Sugar	2 beaten Eggs
1 cup Milk	8 cups fresh Peaches, peeled & sliced
1/2 cup Granulated Sugar	

Mix flour, oats & baking powder together well. In the bowl of electric mixer, cream butter & sugar at low speed. Add beaten eggs & blend. Add flour/oats mixture & milk alternately, then beat for 2 minutes more. Pour into greased 9" cake pan or cast-iron skillet. Bake at 350° for 30-35 minutes. While cake is baking, peel & cut peaches into bite-sized slices, sprinkle with sugar, toss & refrigerate. Let cake cool a bit when done baking before slicing it into 6 wedges. Just before serving prepare topping.

Topping

1 cup Whipping Cream	2 tbsp Brown Sugar
1 tsp Vanilla	

Whip cream with brown sugar & vanilla until stiff. Split each cake wedge open & pour a cup of peaches & juice into center. Put the top back on & top with 1/3 cup of peaches & whipped cream.

Faye Oak Hunter

TOASTED PECAN CAKE

Cake

2 cups Pecans, chopped	2 cups Sugar
1 1/4 cups Butter or Oleo	4 unbeaten Eggs
3 cups Flour	1 cup Milk
2 tsp Baking Powder	2 tsp Vanilla
1/2 tsp Salt	

Toast all pecans in 1/4 cup of the butter at 350 ° for 15-20 minutes. Stir every 5 minutes. Sift flour, baking powder & salt. Cream oleo & sugar. Blend in eggs 1 at a time. Add dry ingredients alternately with milk, beginning & ending with dry ingredients. Stir in vanilla & 1 1/3 cups pecans. Bake at 350° in 3 (9"), 4 (8") or Bundt pan for 20-30 minutes for layers or 45 minutes-1 hour for Bundt pan.

Frosting

1/4 cup Oleo	1 lb Powdered Sugar
1 tsp Vanilla	4-6 tbsp Evaporated Milk or Cream

Cream all ingredients together. Add remaining pecans. Spread on cake.

Judy Oak Teeas

PINEAPPLE CAKE

Cake

1 box Butter Cake Mix (Duncan Hines) 1 can Mandarin Oranges
4 Eggs 1/2 cup Cooking Oil
Stir all together. Bake in three 9" greased cake pans at 350 until toothpick comes out clean.

Icing

1 can Crushed Pineapple (large) 1 box Dream Whip (*"I use 13-oz tub Cool Whip."*)
1 box Instant Vanilla Pudding
Combine pineapple & pudding, then add Dream Whip. Spread on cake layers & refrigerate till ready to serve.

Hilda Oak Ziegler

PINTO BEAN CAKE

Cake

1/2 cup Butter or Margarine 1 cup Self-Rising Flour
1 1/2 cups Sugar 1/2 tsp Salt
1 15 1/2-oz can Pinto Beans 1 1/2 tsp Soda
(reserve liquid) 1 1/2 tsp Cinnamon
2 Eggs 1/2 tsp Nutmeg
1/2 tsp Allspice 1 cup Raisins
3 cups raw Apples, diced 1 tsp Vanilla
1/2 cup Nuts, optional
Grease & lightly flour a 13x9x2" pan. Cream butter. Add sugar & beat until creamy. Drain beans, reserve liquid. Place beans in blender & process until smooth. Add to butter mixture along with eggs. Beat until well blended. Sift together the flour, salt, soda, cinnamon, nutmeg & allspice. Add to creamed mixture. Mix until blended. Stir in apples, raisins, vanilla & nuts. Mix well. Pour into prepared pan. Bake at 350 for 40 minutes or until cake tests done.

Pinto Bean Icing

1 lb Confectioners' Sugar 1/2 cup Butter
1 tsp Vanilla 1-2 tsp Milk
1 tbsp Bean Juice
Combine all ingredients. Beat until smooth & creamy. Spread on cake.
Yield: 12-15 servings

Faye Oak Hunter