

# CAKES/PIES

## **SAD FLOP CAKE**

4 eggs  
1 box light brown sugar  
2 c. Bisquick  
1 tsp. vanilla  
1 c. chopped pecans

Beat eggs a little. Add brown sugar, Bisquick, and vanilla. Mix until lumps are out. Add broken pecans. Bake in greased oblong pan for 20 to 30 minutes at 350 degrees until light brown. Cake will rise, then fall.

(Don't over mix.) This is Marie Ramsey's recipe.

Brenda Ramsey

## **FUDGE BROWNIE MUFFINS**

1/2 c. butter or margarine  
2 large eggs, slightly beaten  
1 t. vanilla  
1 t. ground cinnamon  
1/4 c. cocoa  
1 c. sugar  
3/4 c. all purpose flour  
1/4 c. chopped pecans  
Semi-sweet chocolate chips (optional)

Place butter and cocoa in a 2 cup glass measuring cup; microwave at High 1 minute. Set aside. Combine eggs, sugar, and vanilla in medium mixing bowl. Add butter mixture, flour, cinnamon and chopped pecans, stirring just until blended. Place paper cups in muffin pans and coat lightly with cooking spray. Spoon batter into cups, filling 2/3 full. Sprinkle each muffin with 6 to 8 chips. Bake 350 degrees for 20 minutes. Remove from pan immediately. Makes 10 large muffins.

For miniature muffins put 2 or 3 chips and bake 13 to 15 minutes. Makes 30 miniature muffins.

Brenda Kelly

## **HELEN'S FRESH COCONUT CAKE**

1 box white cake mix  
2-6 oz. pkg. frozen coconut, thawed  
1 c. sugar  
1 c. milk  
1-8 oz. box of Cool Whip, thawed

Cook white cake mix as directed in 9 x 13 inch pan. While cake is still warm, punch holes all over with fork. Mix sugar and milk; heat in microwave until hot. Do not boil. Add 1 package coconut. Pour over warm cake; cover and refrigerate overnight. Next morning, ice with Cool Whip and then sprinkle with 1 package coconut. Keep refrigerated.

This is good made 2 days before using and keeps well for a week in refrigerator.

Vivian Blankenship

## **CRANBERRY-ORANGE COFFEE CAKE**

1/2 c. butter or margarine, softened  
1 1/3 c. sugar  
2 large eggs  
2 tsp. vanilla extract  
1 c. reduced fat sour cream  
2 c. all-purpose flour  
1 Tbsp. baking powder  
1/4 tsp. salt  
1/2 c. dried cranberries  
3 Tbsp. chopped walnuts  
2 Tbsp. brown sugar  
2 Tbsp. grated orange rind  
1 tsp. ground cinnamon  
2/3 c. sifted powdered sugar  
2 tsp. fresh orange juice

Preheat oven to 350 degrees. Coat a 12-cup Bundt pan with cooking spray; dust with 1 tablespoon flour. Set aside. Beat butter in a large bowl at medium speed of a mixer until creamy; gradually add sugar. Add eggs, one at a time, beating well after each addition. Add vanilla and sour cream, beating just until blended. Combine 2 cups flour, baking powder, and salt; gradually add to sour cream mixture, beating just until smooth. Combine cranberries and next 4 ingredients, stirring well. Spoon 1/3 of batter into prepared pan. Sprinkle cranberry mixture around center of batter. Spoon remaining batter over cranberry mixture, smoothing with a spatula. Bake at 350 degrees for 45 minutes or

until a wooden pick inserted in the center comes out clean. Let cool in pan on a wire rack for 10 minutes. Remove from pan, and let cool completely on a wire rack. Combine powdered sugar and orange juice, stirring well; drizzle over cake. Yield 16 servings.

Pam McLamb Freeman

### **HORNET'S NEST CAKE**

1 small pkg. of vanilla pudding  
1 pkg. yellow cake mix  
1 c. chopped pecans  
1 pkg. butterscotch morsels

Cook pudding according to directions on box. Cool. Mix pudding and cake mix. Do not add anything else to cake mix, such as egg, oil, and etc. Pour into long greased pan and spread; sprinkle chopped pecans on top and butterscotch morsels over this. Bake 350 degrees for 25 to 30 minutes.

Do not get instant pudding. Use the kind you cook. Do not use cake mix with pudding already in it.

Pam Freeman

### **BUTTERNUT CAKE**

2 c. self-rising flour  
2 c. sugar  
1 c. Crisco  
1 c. milk  
1 tsp. butternut flavoring  
4 eggs  
8 oz. cream cheese  
1 stick margarine  
1 tsp. butternut flavoring  
1 box powdered sugar  
1 c. nuts

Mix flour and sugar. Add shortening, milk, and flavoring. Add one egg at a time. Pour into two 9" cake pans or one 9x13. Bake at 325 degrees for 30 to 35 minutes or until done. Let cream cheese and margarine come to room temperature. Cream together. Add sugar a little at a time, beating after each addition. Add flavoring and nuts. Spread on cake.

Elizabeth Coffman

## **CHEESECAKE**

1 pkg. lemon Jell-O  
1 c. hot water  
1 pkg. Philadelphia cream cheese, softened  
3/4 c. sugar  
1 can of Carnation milk, chilled  
Dash of lemon juice  
2 Graham cracker crusts

Mix Jell-O and hot water. Put in freezer to chill. Mix cream cheese and sugar with mixer at low speed until creamy. Gradually pour cooled Jell-O into cheese mixture. Set aside. Whip Carnation milk at highest speed until it stands in peaks. With mixer on high speed, add Jell-O and cheese mixture into Carnation milk. Add dash of lemon juice. Pour into crusts. Cover and refrigerate for 4 hours before serving. Makes 2 pies.  
You can top with graham cracker crumbs which have been mixed with melted butter and sugar.

Myrtle Goff, Libby Johnson

## **FRESH APPLE CAKE**

2 c. sugar  
3 eggs  
2 c. self-rising flour  
1 c. cooking oil  
1 tsp. vanilla  
1 tsp. cinnamon  
1 tsp. nutmeg or allspice  
3 c. diced fresh peeled apples  
1/2 c. raisins (optional)  
1 c. chopped nuts

Beat sugar, eggs, self-rising flour, oil, cinnamon, nutmeg or allspice, and vanilla well with a mixer until well blended. Stir in apples and nuts with a large spoon. Pour into a well-greased 9x13 inch pan or tube pan. Bake at 350 degrees for 40 to 45 minutes for 9x13 or 1 hour in tube pan.

This is a very moist cake and makes a delicious coffee cake as well as dessert. Use glaze if desired.

Arba Milam Taylor, Bobbie Stanfill, Nancy Rogers

### **PRUNE CAKE**

3 eggs  
1 1/2 c. sugar  
1 c. Wesson oil  
2 c. self-rising flour  
1 c. buttermilk  
1 c. prunes, cooked and mashed  
1 tsp. cinnamon, nutmeg, allspice, vanilla, and soda  
Pinch of salt  
1 c. nuts, optional  
1 c. sugar  
1/2 buttermilk  
1 stick butter  
1 tsp. vanilla

Mix all ingredients well except 1 cup sugar, 1/2 cup buttermilk, 1 stick of butter, and 1 tsp. vanilla. Pour into a greased 13x9x2 inch pan. Bake at 350 degrees for 40 to 45 minutes. Combine sugar, buttermilk, butter, and vanilla in saucepan; bring to a boil for 3 minutes. Pour over hot cake.

Robbie cooks 1 cup sugar, 1/2 cup buttermilk, 1/2 teaspoon soda, 1 Tablespoon white Karo, 1/4 c. butter (or more), and 1/2 teaspoon vanilla to soft ball stage. Stir slightly when done and pour over cake while both are still hot. Connie boils 1/3 stick oleo, 1 teaspoon flour, 1 cup sugar, and 1/2 cup milk for 3 minutes. Pour over hot prune cake.

Joy Pratt, Robbie Wallace, Connie Holmes

### **SOUR CREAM POUND CAKE**

1 c. Crisco  
3 c. sugar  
6 eggs  
3 c. flour  
1/2 tsp. salt  
1/4 tsp. soda  
1 c. sour cream  
1 tsp. vanilla

Cream together Crisco and sugar. Add 1 egg at a time, beating well after each. Sift together flour, salt, and soda. Add to first mixture. Add sour cream and vanilla. Bake for 1 1/2 to 2 hours at 300 degrees.

Nettie Jones' recipe. Kitty Miller

### **SOCK-IT-TO-ME CAKE**

1 box Duncan Hines Moist Deluxe Butter Recipe Golden cake mix  
4 large eggs  
1 c. sour cream  
1/3 c. oil  
1/4 c. water  
1/4 c. sugar

Combine all ingredients and beat well with mixer. Cook in tube pan 50 to 60 minutes at 375 degrees.

You can take out 2 tablespoons of cake mix and mix with 2 tablespoons brown sugar, 2 teaspoons ground cinnamon, and 1 cup chopped pecans and put in middle to make marble affect. You can glaze with 1 cup powdered sugar and 1 to 2 tablespoons milk.

Brenda Kelley, Debra Peterson, Nancy Rogers

### **MOTHER McCOLLUM'S SOUR CREAM COCONUT CAKE**

1 pkg. Duncan Hines white cake mix  
1 pkg. powdered sugar  
1 pkg. frozen coconut  
1 c. water  
8 oz. sour cream  
1 can of coconut

Mix and boil 1/2 package frozen coconut, 1/2 cup sugar, and 1 cup water for 10 minutes. Let cool. Afterwards, cook cake. Stack cake. Punch holes in a layer and pour the boiled coconut mixture over the cake. Top first layer of cake with sour cream mix. Stack second cake layer. Top with remainder of boiled coconut, then sour cream mix. Place dry coconut over cake surface.

Madge Meadows

### **CHOCOLATE CREAM CAKE**

1-8 oz. pkg. cream cheese, softened  
1-3 oz. pkg. cream cheese, softened  
2 sticks butter  
2-1 lb. boxes powdered sugar  
1-4 oz. pkg. sweet chocolate  
1/4 c. water  
1/4 c. shortening  
3 eggs  
2 1/4 c. all-purpose flour  
1 tsp. soda  
1 tsp. salt  
1 c. buttermilk  
1 tsp. vanilla extract

Put cream cheese and butter in large mixing bowl. Beat until light and fluffy. Stir in powdered sugar gradually and beat well. Melt chocolate in water in top of a double boiler, and stir into sugar mixture. Divide sugar mixture into two parts (makes 7 cups). Reserve one part for the frosting. To the other half add shortening and eggs and beat well. Combine flour, soda, and salt, and add to egg-sugar mixture alternately with buttermilk. Stir in vanilla and mix well. Spoon batter evenly into three greased 9-inch layer cake pans and bake at 350 degrees for 35 minutes or until cake tests done. After cake has cooled, put layers together with reserved sugar mixture.

Elizabeth Coffman

### **AMERICAN BEAUTY CAKE**

2 1/2 c. sifted cake flour  
1/2 tsp. salt  
3 Tbsp. instant chocolate (Nestle Quik)  
1/2 c. shortening (not liquid)  
1 1/2 c. sugar  
2 eggs  
2 oz. red food coloring  
1 tsp. vanilla  
1 c. buttermilk  
1 Tbsp. vinegar  
1 tsp. baking soda

Sift together flour, salt, and instant chocolate. Cream together shortening and sugar. Beat in eggs, 1 at a time. Blend well and add food coloring and vanilla. Add milk, vinegar, and soda. Add dry ingredients to creamed mixture. Blend with mixer at low speed. Bake in 2 (9 inch) cake pans at 350 degrees for 30 minutes.

Libby Johnson Skelton

### **MYSTERY ICING**

4 Tbsp. flour  
1 c. milk  
1 c. sugar  
Dash of salt  
1 stick margarine  
1/2 c. shortening  
1/2 tsp. vanilla

Blend flour and milk; cook till mixture thickens to consistency of cream. Cool but don't chill. Cream sugar, margarine, and shortening. Add salt and vanilla. Add cool mixture and beat till very fluffy. Spread generously between layers and over all the cake. Use on American Beauty Cake.

Libby Johnson Skelton

### **APPLE CAKE**

1 c. oil  
3 eggs  
2 c. sugar  
3 c. finely chopped apples  
1/2 to 1 c. chopped pecans  
2 1/2 c. self-rising flour  
1 tsp. vanilla

#### **ICING:**

2 c. powdered sugar  
1 1/2 tsp. vanilla  
2 to 3 Tbsp. hot water

Preheat oven to 350 degrees. Grease and flour tube pan. Cream oil and sugar. Add eggs; mix well. Stir in apples and pecans. Add flour and vanilla; mix well. Bake for 45 minutes to 1 hour. Cool cake for 10 minutes in pan; remove. Cool completely. Mix icing and drizzle over cake.

Brenda Scott

## **APPLE CAKE**

1 box spice cake mix  
1/2 c. frozen orange juice  
1/4 c. Crisco oil  
1 c. chopped yellow apples  
1/2 c. soft raisins  
1/2 c. chopped nuts  
1 tsp. vanilla  
Water  
1 c. confectioner's sugar

Mix all ingredients well except water and confectioners sugar. Bake in 9 inch tube pan at 325 degrees for 35 minutes. Mix a small amount of hot water with confectioner's sugar and pour over cake while still hot.

Jane Essary

## **APPLE POUND CAKE**

3 c. all-purpose flour  
1 tsp. soda  
1 tsp. salt  
1/2 tsp. ground cinnamon  
1/2 tsp. nutmeg  
1 1/2 c. corn oil  
2 c. granulated sugar  
3 eggs  
1 tsp. vanilla  
1 tsp. orange extract  
2 c. finely chopped pared apple  
1 c. chopped pecans  
1/2 c. raisins  
1/2 pkg. chopped dates

Sift and measure flour, then sift together flour, soda, salt, and spices; set aside. Beat oil, sugar, eggs, vanilla, and orange extract until thoroughly blended. Gradually beat in flour mixture until smooth. Fold in apples, pecans, raisins, and dates. Turn into a well-greased tube or Bundt pan. Bake in low oven (325 degrees) for approximately 1 hour to 1 hour and 15 minutes or until cake tester inserted in center comes out clean. Cool for 10 minutes and remove to serving plate. Punch holes with cooking fork and spoon following soaking solution over warm cake. SOAK FOR APPLE POUND CAKE: 1 c. apple juice, 1/4 c. brown sugar, 2 Tbsp. margarine. Combine all ingredients; bring to boil, stirring

until sugar dissolves. Remove from heat and add 1 teaspoon orange extract. Carefully spoon over cake. Cool completely and store in airtight container.

Mary Williams

### **BANANA CUPCAKES**

1 c. sugar  
1 1/2 c. flour  
1/2 c. lard  
1 c. bananas (4)  
1 tsp. soda, added to bananas  
1 egg  
Pinch of cloves  
Pinch of nutmeg  
Pinch of cinnamon  
1 tsp. vanilla  
1/2 tsp. salt

Cream lard and sugar. Add beaten eggs, then alternately bananas and flour.

Sarah Ross

### **BANANA SPLIT CAKE**

2 c. graham cracker crumbs  
1/4 c. confectioner's sugar  
1 stick butter  
1 can of Eagle Brand milk  
2 egg yolks  
1/3 c. lemon juice  
3 to 4 bananas  
1 small can crushed pineapple, drained  
12 oz. Cool Whip  
Nuts  
Cherries

FIRST LAYER: Mix graham cracker crumbs, confectioners sugar, and butter. Place in long Pyrex dish and form a crust. SECOND LAYER: Mix Eagle Brand milk, egg yolks, and lemon juice. Pour over crumbs. THIRD LAYER: Slice bananas and pineapple over milk mixture. FOURTH LAYER: Top with 12 ounces Cool Whip and garnish with nuts and cherries.

Sheila Hayes

### **BANANA SPLIT CAKE**

1/2 c. margarine  
2 c. graham crackers  
2 cans Eagle Brand milk  
1/2 c. lemon juice  
3 egg yolks  
1-20 oz. crushed pineapple, well drained  
4 medium bananas  
1-9 oz. Cool Whip, thawed  
1/2 c. chopped pecans  
1-4 oz. jar cherries

Combine melted butter and cracker crumbs. Pat in bottom of pan. Add egg yolks to milk. Mix well. Add lemon juice. Pour over crumbs. Spread pineapple over this. Arrange bananas over pineapple; cover with Cool Whip. Sprinkle with pecans. Garnish with cherries. Refrigerate for at least 6 hours.

Margaret McPeake

### **BANANA NUT CAKE**

1 1/2 c. sugar  
1/2 c. margarine  
2 eggs  
2 c. cake flour  
2 tsp. baking powder  
1 tsp. baking soda  
1/4 tsp. salt  
1/2 c. sour milk  
1 tsp. vanilla  
1 heaping c. mashed bananas  
1 c. chopped nuts

Cream together in large bowl the sugar and margarine. Add and beat well 2 eggs. Sift together dry ingredients. Combine sour milk and vanilla. Add flour mixture and milk mixture alternately to creamed sugar, margarine, and egg mixture. Beat well after each addition. Add bananas; beat well, then add nuts and mix. Pour into 2 greased and floured

cake pans or a 9x12 inch pan. Bake at 300 degrees for 25 minutes, and then raise heat to 375 degrees for 15 minutes.

Frost with your favorite caramel icing.

Ruby Winslow

### **BLUEBERRY POUND CAKE**

1 box butter cake mix  
No. 2 can blueberries (drained but save juice)  
1-8 oz. cream cheese  
1/2 c. oil  
3 eggs  
1 large box vanilla instant pudding  
2 c. powdered sugar

Mix all ingredients except blueberries. Fold in blueberries. Bake for 1 hour at 325 degrees in greased and floured tube pan. Ice hot cake with 2 cups powdered sugar and blueberry juice.

Louise Milam

### **BUTTERMILK ORANGE CAKE**

2 sticks margarine  
2 c. sugar  
3 eggs  
1 c. buttermilk  
3 c. flour  
1 tsp. soda  
GLAZE:  
1 1/2 c. sugar  
Juice and grated rind of 3 oranges

Cream margarine and sugar on low speed until fluffy. Add eggs, 1 at a time, beating well after each. Add dry ingredients alternately with buttermilk. Bake in 13x9 inch pan for 1 hour and 25 minutes at 300 degrees. Heat to simmer the sugar, juice, and rind. Spoon hot over warm cake, cut into squares.

Willie Donovan

## **CHERRY ANGEL CAKE**

1 pkg. Dream Whip topping (prepared)  
1/2 c. sugar  
1/2 c. powdered sugar  
8 oz. cream cheese  
1 can of cherry pie filling  
Angel food cake

Cut cake into 3 layers. Blend sugar and cream cheese. Fold in Dream Whip; tint pink. Spread icing on bottom and drizzle with pie filling. Continue until all layers are used.

Amanda Scott

## **CHESS CAKE**

1 Duncan Hines butter cake mix  
1 stick butter, softened  
1 egg, slightly beaten  
1 box confectioner's sugar  
3 eggs, slightly beaten  
8 oz. cream cheese

Combine cake mix, butter, and egg. Pat into 13x9 inch pan. Mix sugar, eggs, and cream cheese; pour on top of other mixture. Bake at 350 degrees for 40 minutes or until brown. Let cool and cut.

Marguerite Nicholson

## **CHOCOLATE CAKE**

2 c. self-rising flour  
2 c. sugar  
1 stick margarine  
1/4 c. shortening  
4 Tbsp. cocoa  
1 c. water  
1/2 c. buttermilk  
2 eggs, beaten  
1 tsp. vanilla  
1 tsp. baking soda

Bring to boil the water, margarine, shortening, and cocoa. Pour boiled mixture over flour, soda, and sugar, which have been mixed together. Add remaining ingredients. Bake at 350 degrees for 30 to 35 minutes. Two round or square cake pans or 9x13 pans can be used.

Mae Riley

### **CHOCOLATE CHIP CHEESE CAKE**

2 c. finely crushed cream-filled chocolate sandwich cookies (about 24)  
1/4 c. shortening, melted  
3-8 oz. cream cheese, softened  
1-14 oz. can sweetened condensed milk  
3 eggs  
2 tsp. vanilla  
1 c. mini chocolate chips, divided  
1 tsp. flour

Preheat oven to 350 degrees. Combine crumbs and shortening; press firmly on bottom of 9 inch spring form pan. In large bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Beat in eggs and vanilla. Toss 1/2 cup chips with flour to coat; stir into cheese mixture. Pour into prepared pan. Sprinkle remaining chips over top. Bake for 55 minutes or until center is set. Cool. Refrigerate.

Becky Neal

### **CHOCOLATE CHIP CAKE**

1 pkg. yellow cake mix  
1 pkg. vanilla instant pudding  
4 eggs  
1 c. corn oil  
1 c. milk  
1-4 oz. pkg. semi-sweet cooking chocolate, grated  
1-6 oz. pkg. chocolate chips  
1/4 c. powdered sugar

Combine cake mix, pudding, eggs, milk, and oil. Mix for 5 minutes at medium speed. Set aside 2 Tablespoons grated chocolate. Add rest of chocolate and chocolate chips. Mix gently. Pour into greased Bundt pan and bake at 350 degrees for 1 hour. Cool in pan. Turn out and sprinkle with powdered sugar, mixed with leftover chocolate.

Willie Mae Hayes

### **CHOCOLATE MOUND CAKE**

1 box German chocolate cake mix  
4 eggs  
1/2 c. sugar  
1/2 c. Crisco oil  
1 c. water

#### **FILLING:**

1/2 c. sugar  
1 c. milk  
23 large marshmallows  
1 large can coconut

#### **ICING:**

2 c. sugar  
1/2 c. milk  
3 Tbsp. cocoa  
3 Tbsp. white Karo syrup  
1 stick of margarine

Mix ingredients for cake mixture and bake in 3 layers as directed on box of cake mix. Boil milk and sugar for 1 minute. Add marshmallows and coconut. Put this between the layers. Boil the first 4 ingredients of the icing for 1 minute. Take off heat. Add margarine and beat until cool. Use on top and sides of the cake.

Pam Sullivan

### **CINNAMON CHOCOLATE CAKE**

#### **CAKE:**

2 c. sifted flour  
2 c. sugar  
1 tsp. soda  
1 stick oleo  
1/2 c. Crisco  
1/3 c. cocoa (4 Tbsp.)  
1 c. water  
1/2 c. buttermilk

2 eggs, slightly beaten  
1 tsp. vanilla  
1/2 tsp. salt  
1 tsp. cinnamon

**ICING:**

1 stick oleo  
6 Tbsp. milk  
4 Tbsp. cocoa  
1 lb. powdered sugar  
1 c. pecans, chopped  
1/8 tsp. cinnamon

Mix flour, sugar, and soda; set aside. In saucepan, bring to boil the oleo, Crisco, cocoa, and water. Pour into flour-sugar mixture. Add buttermilk, eggs, vanilla, salt, and cinnamon. Bake at 375 degrees for 20 to 30 minutes in 10x16 inch pan. ICING: Melt in saucepan oleo, milk, and cocoa. Remove from heat. Add powdered sugar, pecans, and cinnamon. Mix well. Put on cake while hot.

Mary Lancaster

**CISSY'S ANGEL CHERRY CAKE**

1 angel food cake  
1 can of cherry pie filling  
1 large container whipped topping

Split angel food cake in 1/2 horizontally. Spread 1/2 of pie filling on bottom half of cake. Place top half of cake on pie filling. Ice cake with whipped topping. Drizzle remaining pie filling on top. Keep refrigerated.  
Very good. Very quick.

Janice Wadley

**COCONUT CAKE**

1 box white cake mix  
1-8 oz. sour cream  
1/4 c. oil  
3 eggs, separated  
1--8 1/2 oz. can cream of coconut  
Coconut

1/2 c. sugar  
Sweet milk  
1 1/2 c. white syrup  
3/4 c. sugar  
1 tsp. vanilla

Mix cake mix, sour cream, oil, and cream of coconut together. Beat egg yolks in batter, 1 at a time. Bake in greased and floured long pan at 350 degrees. ICING: In saucepan, combine 1 cup of coconut, 1/2 cup sugar, and enough sweet milk to cover coconut. Bring to a boil. When cake has cooled, drizzle over cake. Beat egg whites until they will stand in a peak. Bring 1 1/2 cups white syrup and 3/4 cup sugar to a rolling boil. Gradually pour over egg whites, beating constantly. Add 1 teaspoon vanilla. Beat until mixture will hold its shape. Spread on cake and sprinkle with coconut.

Margaret McPeake

### **COCONUT POUND CAKE**

2 c. sugar  
1 c. Crisco oil  
5 eggs  
2 c. self-rising flour  
1 c. buttermilk  
1 1/2 tsp. coconut flavoring  
1 can of Angel Flake coconut (or 1 c.)  
1 c. sugar  
1/2 c. water  
1/2 tsp. coconut flavoring

Mix 2 cups sugar, oil, eggs, flour, buttermilk, flavoring, and coconut. Bake for 1 hour at 350 degrees. GLAZE: Cook 1 cup sugar and water for 1 minute. Add flavoring. Put 1/2 glaze on while in pan and take the other 1/2 and pour on later when out of pan.

Nancy Rogers

### **CRANBERRY CAKE**

2 eggs  
1 c. sugar  
3/4 c. oil  
1 c. buttermilk  
2 1/4 c. flour

1 tsp. salt  
1 tsp. baking powder  
1 tsp. soda  
1 c. cranberries  
1 c. dates  
1/2 c. nuts  
Grated rind of 2 oranges  
1 c. sugar  
1 c. orange juice

Mix well the eggs, 1 cup sugar, buttermilk, and oil. Sift together flour, salt, soda, and baking powder. Mix with cranberries, nuts, dates, and orange rind and add egg and buttermilk mixture. Bake at 350 degrees for 45 to 50 minutes. Let cool in pan for 15 minutes. Mix 1 cup sugar and orange juice. Pour over cake after taking it out of the pan.

Marie Deusner

### **CREAM CHEESE POUND CAKE**

1 1/2 c. butter or margarine  
8 oz. cream cheese  
3 c. sugar  
6 eggs  
3 c. flour, sifted  
1 tsp. vanilla  
1 tsp. butter flavoring

Cream sugar, butter, and cream cheese together. Add 1 egg at a time, beating well after each addition. Add flavoring. Add flour and beat well. Bake in greased tube or Bundt pan. Put in cold oven and bake at 275 degrees for 1 1/2 to 2 hours or until done.

Elizabeth Coffman

### **CREME DE MENTHE CAKE**

1 pkg. sour cream cake mix  
6 Tbsp. crème de menthe syrup  
1-16 oz. can of Hershey's syrup  
1 medium ctn. Cool Whip

Mix sour cream cake mix as directed except substitute 3 tablespoons crème de menthe syrup for 3 tablespoons water. Bake in 13x9 inch pan. When done, poke holes in cake

with fork. Pour over Hershey's syrup while cake is warm. Refrigerate overnight. Before serving, add 3 tablespoons crème de menthe syrup to Cool Whip and sugar to taste. For a more colorful cake, add a few drops of green food coloring to cake mix and Cool Whip mixture. Cake should be kept refrigerated and served cool.

Sherry Miller

### **DANISH PUDDING CAKE**

1 c. butter or margarine  
1 3/4 c. sugar  
3 eggs  
3 c. self-rising flour  
Pinch of soda, optional  
Dash of salt, optional  
1 Tbsp. orange juice  
1 c. dates, chopped  
1 c. nuts, chopped  
1 orange rind, grated  
1 tsp. vanilla  
1 c. buttermilk

Combine all ingredients. If you use plain flour, use 1 1/2 teaspoons soda and 1 teaspoon salt. I use self-rising flour. I have made this so many times that I put a dash of salt and pinch of soda in my buttermilk. Bake in greased tube pan at 350 degrees for 1 hour and 15 minutes.

Katherine, Eddie, and Ernestine pour the following topping over hot cake. Get 1 cup orange juice, 1 cup sugar and grated rind of 1 orange warm enough to dissolve sugar. Pour over cake while hot and in the pan.

Brenda Kelley, Katherine Dean, Eddie Powers, Ernestine Sisson

### **DEEP, DARK CHOCOLATE CAKE**

1 3/4 c. unsifted plain flour  
2 c. sugar  
3/4 c. cocoa  
1 1/2 tsp. baking soda  
1 1/2 tsp. baking powder  
1 tsp. salt  
2 eggs  
1 c. milk

1/2 c. vegetable oil  
2 tsp. vanilla  
1 c. boiling water

Combine dry ingredients in large mixing bowl. Add remaining ingredients except boiling water. Beat at medium speed for 2 minutes. Stir in boiling water (batter will be thin). Pour into 2 greased and floured 9 inch layer pans or 1 (13x9 inch) pan. Bake at 350 degrees for 30 to 35 minutes for layers or 35 to 40 minutes for 13x9 inch pan. Cool completely and top with your favorite frosting.

Sherry Miller

### **DIETING CHOCOLATE LOVERS CAKE**

2 1/4 c. all-purpose flour  
2 Tbsp. vinegar  
1/4 c. cocoa  
1 1/2 tsp. vanilla  
1 c. sugar  
1 1/4 c. cold water  
1/2 tsp. salt  
1/2 c. vegetable oil  
1 1/2 tsp. baking soda

No stick cooking spray method: Preheat oven to 350 degrees. Coat a 9x13x2 inch baking pan with no stick cooking spray and set aside. Sift flour, cocoa, sugar, salt, and soda together in a large mixing bowl. Add vinegar, vanilla, water, and oil. Beat at medium speed for 2 minutes. Pour batter into prepared pan. Bake for 30 to 35 minutes until cake springs back when touched lightly in the center. Cool. Makes 24 servings.

Bernice Grissom

### **DREAM CAKE AND CHERRY NUT FROSTING**

1 box Devil's food cake mix  
4 eggs  
1 pkg. Dream Whip  
1 c. cold water  
1/2 stick margarine  
8 oz. cream cheese  
1 lb. confectioner's sugar  
1 tsp. vanilla

1 c. coconut  
1 c. chopped nuts  
5 oz. drained and chopped maraschino cherries

Mix cake mix and Dream Whip. Add eggs and cold water. Blend until moistened. Beat for 4 minutes on medium speed. Pour in greased and floured Bundt pan. Bake at 350 degrees for 40 to 50 minutes. Blend margarine and cream cheese. Gradually add confectioner's sugar and beat until smooth. Add vanilla. Fold in coconut, nuts, and cherries. Spread on cool cake.

Carolyn Swift

### **DUMP CAKE**

1-15 1/4 oz. medium can crushed pineapple  
1 box yellow cake mix (Duncan Hines)  
1 c. chopped pecans  
1 small can coconut  
1 1/2 sticks margarine

Preheat oven to 350 degrees. Use oblong cake pan, 9x13 inches; do not grease. Do not mix ingredients. Pour pineapple with juice into pan. Place coconut on top of pineapple. Sprinkle with dry cake mix. Cover with pecans; push pecans into mix but do not push to bottom of pan. Cover with slices of margarine and bake for 45 minutes or until golden brown.

Georgia Cross

### **FEATHER DEVIL'S FOOD CAKE**

3-1 oz. sq. unsweetened chocolate  
1/2 c. hot water  
1/2 c. shortening  
1 c. granulated sugar  
1/2 c. brown sugar  
1 tsp. vanilla  
2 well-beaten eggs  
2 c. sifted cake flour  
1 tsp. soda  
1/4 tsp. salt  
2/3 c. sweet or sour milk  
CHOCOLATE ICING:

1 stick margarine  
4 Tbsp. cocoa  
1 tsp. vanilla  
4 to 5 Tbsp. milk

Melt chocolate in hot water over low heat; blend thoroughly. Cool slightly. Stir shortening to soften. Gradually add the sugars; cream till light and fluffy. Add vanilla and eggs; beat well. Add chocolate mixture. Sift flour, soda, and salt together 3 times; add to creamed mixture alternately with milk, a small amount at a time. Beat till smooth after each addition. Bake in 2 paper-lined 9x1 1/2 inch round pans in moderate oven (350 degrees) for 30 to 35 minutes. Put layers together and frost with Chocolate Icing. ICING: Bring to boil. Add box of confectioner's sugar; mix well and spread on cake.

Trula Mae Holmes

### **FRESH APPLE CAKE**

1 1/3 c. salad oil  
1 3/4 c. sugar  
2 large eggs  
1 tsp. salt  
1 tsp. soda  
2 tsp. baking powder  
1 tsp. vanilla  
2 1/2 c. flour  
3 c. chopped apples  
1 c. nuts, chopped

Measure salad oil into mixing bowl. Add sugar and eggs; mix well on low speed of mixer. Sift flour, salt, soda, and baking powder together. Add to creamed mixture in small amount. Add vanilla. Fold in apples and nuts. Grease and flour pan; spread evenly in pan. Bake at 350 degrees for 55 to 60 minutes.

Beverly McKee

### **DOROTHY HOLCOMB'S FRESH APPLE CAKE**

1 c. oil  
2 c. sugar  
3 c. plain flour  
1 tsp. soda  
2 tsp. salt

1 tsp. cinnamon  
2 tsp. vanilla  
3 c. chopped apple  
Raisins, optional  
Nuts, optional  
Dates, optional  
2 eggs

Mix oil, sugar, and eggs; add flour and apples in small amounts at a time. Add other fruits as desired. Bake in 9x11 inch pan for 55 minutes at 300 degrees.  
This is a moist cake. It can be frozen.

Kathleen Rhodes

### **FRUIT COCKTAIL CAKE**

1 1/2 c. sugar  
2 c. self-rising flour  
2 eggs  
1 tall can of fruit cocktail and all liquid

#### **ICING:**

1/2 c. evaporated milk  
1/2 c. butter  
1 c. sugar  
1 tsp. vanilla  
1 small can cocoanut  
1 c. pecans

Mix together sugar, flour, eggs, and 1 can fruit cocktail and liquid; beat thoroughly (2 to 3 minutes). Pour into greased and floured cake pan. Bake at 300 degrees for 45 minutes. Ice this cake while still warm. This cake is best cooked in a 9x12 inch pan. In making the icing, combine all in a saucepan and cook on low heat until thickened.

Kim Volner

### **FUDGE TRUFFLE CHEESE CAKE**

3-8 oz. pkg. cream cheese, softened  
1 can of Eagle Brand milk  
4 eggs  
1-12 oz. pkg. semi-sweet chocolate pieces

2 tsp. vanilla

**CRUST:**

1 1/2 c. vanilla wafers

1/3 c. cocoa

1/2 c. powdered sugar

1/3 c. margarine, melted

Heat oven to 300 degrees. Mash vanilla wafers in bowl. Mix in remaining crust ingredients. Mix well and press into a spring form pan. Set aside. Melt chips. In a large bowl, beat cheese until fluffy. Gradually beat in Eagle Brand milk until smooth. Add melted chips and remaining ingredients. Mix well. Pour into prepared pan. Bake for 1 hour and 15 minutes. Cool. Chill. Refrigerate leftovers.

Shirley Green

**HONEY BUN CAKE**

1-18.25 oz. pkg. yellow cake mix with pudding

2/3 c. vegetable oil

4 eggs

1/3 c. water

1-8 oz. ctn. sour cream

1/2 c. firmly packed brown sugar

1 tsp. ground cinnamon

2/3 c. chopped pecans

**GLAZE:**

1 c. sifted powdered sugar

2 Tbsp. milk

1/2 tsp. vanilla extract

Combine first 5 ingredients in a mixing bowl; beat at medium speed with an electric mixer until smooth. Set aside. Combine brown sugar, cinnamon, and pecans; set aside. Pour 1/2 of batter in a greased and floured 13x9x2 inch baking pan. Sprinkle 1/2 of sugar mixture over batter. Repeat procedure. Gently swirl batter with a knife. Bake at 350 degrees for 30 to 35 minutes or until a wooden pick inserted in center comes out clean. Remove from oven. Drizzle glaze over cake and cool. Cut into squares. Yield: 15 to 18 servings.

**GLAZE:** Combine powdered sugar, milk, and vanilla. Beat at medium speed of an electric mixer until smooth. Yield: 1/3 cup.

Sandra Yeiser

## **HUMMINGBIRD CAKE**

3 c. all-purpose flour  
2 c. sugar  
1 tsp. salt  
1 tsp. soda  
1 tsp. ground cinnamon  
3 eggs, beaten  
1 1/2 c. salad oil  
1 1/2 tsp. vanilla extract  
8 oz. can crushed pineapple, undrained  
2 c. chopped pecans or walnuts, divided  
2 c. chopped bananas

### **FROSTING:**

2-8 oz. pkg. softened cream cheese  
1 c. softened butter or margarine  
2-16 oz. pkg. powdered sugar  
2 tsp. vanilla extract  
1 c. chopped pecans

Combine dry ingredients in a large mixing bowl. Add eggs and salad oil, stirring until dry ingredients are moistened. Do not beat. Stir in vanilla, pineapple, chopped pecans, and bananas. Spoon batter into 3 well-greased and floured 9 inch cake pans. Bake at 350 degrees for 25 to 30 minutes or until cake tests done. Cool in pans for 10 minutes; remove from pans and cool completely. **FROSTING:** Mix cream cheese, butter, powdered sugar, and vanilla. Spread between layers and on top and sides of cake. Sprinkle with pecans. Yield: One 9 inch layer cake.

Gay S. Roberts, Wilma MacLeod

## **JAM CAKE**

### **CAKE:**

2 c. sugar  
1 1/2 c. jam  
1 c. butter  
1 c. buttermilk  
4 c. flour  
4 eggs  
1 1/8 c. raisins  
2 tsp. soda (in buttermilk)  
2 tsp. allspice

2 tsp. cinnamon  
2 tsp. ginger  
1 c. nuts, chopped

**ICING:**

4 c. brown sugar  
2 c. buttermilk  
2 tsp. soda  
1/4 lb. butter

**CAKE:** Cream sugar with softened butter. Add jam and eggs; mix. Combine soda and buttermilk. Add to mixture alternately with combined dry ingredients. Add raisins and nuts. Bake in 4 layers in greased and floured pans at 350 degrees.

**ICING:** Boil sugar, buttermilk, and soda until it reaches the soft ball stage. Remove from heat. Add butter. Beat until creamy. Spread layers first with jam, then nuts, then icing. (Jam and nuts are in addition to those in the cake recipe).

After cake is iced, cut a slice and remove it. Cut wedges of apples and oranges, and then put in the empty space. Let stand in covered cake plate for 2 to 3 days. This will make it moister.

Marie Deusner

**JAM CAKE**

4 eggs, beaten together  
1 1/2 c. sugar  
2 1/2 c. plain flour  
2 Tbsp. cocoa  
3/4 c. butter  
1 c. jam (blackberry)  
1 tsp. soda  
1 tsp. cinnamon  
1 tsp. cloves  
1 tsp. allspice  
1 c. buttermilk

**FILLING FOR JAM CAKE:**

2 eggs, beaten together  
2 c. sugar  
2 c. water  
4 Tbsp. flour  
Butter (size of an egg)  
1/4 tsp. salt  
1 tsp. vanilla

2 c. chopped raisins  
1 c. orange juice  
1 pkg. figs, chopped  
1 c. dates, chopped  
1 grated coconut (canned or frozen may be used)  
1 c. chopped nuts

Cream butter and sugar. Add eggs. Add dry ingredients alternately with milk, then add jam. Bake at 350 degrees for about 30 minutes or until firm. This makes 2 thick layers, but there is enough filling for 3 layers, if you like thin cakes with lots of filling.

**FILLING FOR JAM CAKE:** Cook the first 7 ingredients in top of double boiler until thick. Let cool and add all the rest of the ingredients. Use milk of coconut over the layers before filling. If you don't use the fresh coconut, use orange juice.

Dr. David Lawler

## **LAZARUS BAKED CHEESE CAKE**

### **CRUST:**

4 Tbsp. sugar  
26 graham crackers, crushed  
1 stick + 2 Tbsp. butter

### **FILLING:**

3-8 oz. cream cheese  
1 1/2 c. sugar  
4 eggs, slightly beaten  
3 tsp. vanilla

### **TOPPING:**

3/4 pt. sour cream  
3/4 tsp. sugar  
3 tsp. vanilla

Mix crumbs, sugar, and butter to form crust in 9 inch spring form pan. Set in refrigerator to cool. Cream for 5 to 10 minutes the cream cheese and sugar. Add eggs and vanilla, then beat for 30 minutes on slow. Bake for 60 minutes at 300 degrees. Cool for 20 minutes. Mix sour cream, sugar, and vanilla; spread on top of cake.  
For a change, use a fruit pie filling as a sauce.

Nancy Wilson

## **LEMON CHEESE CAKE**

1 large can evaporated milk  
1-3 oz. pkg. lemon gelatin  
1 c. boiling water  
1 large pkg. cream cheese, softened  
1 c. sugar  
2 Tbsp. lemon juice  
1 tsp. vanilla  
1 stick butter or margarine , melted  
1 1/2 c. graham cracker crumbs

Chill milk in freezer tray until crystals form around edge. Dissolve gelatin in 1 cup boiling water; chill until partially thickened. Beat cheese well with fork. Add sugar, lemon juice, and vanilla. Whip chilled milk until stiff. Fold in gelatin, then cheese mixture. Mix butter with graham cracker crumbs. Spread in 9x12 inch pan and pour mixture over this. Yield: 12 servings.

Ruby Winslow

## **LEMON CRUMB CAKE**

1 box lemon cake mix  
1 small can frozen lemonade (do not mix with water)  
1 can Eagle Brand milk  
1-12 oz. Cool Whip  
Pecan pieces, optional

Bake cake according to directions on box; cool. Remove cake from pan and cut in half. Crumble 1/2 of cake in pan. Prepare Cool Whip, milk, and lemonade until well blended. Pour 1/2 of Cool Whip mixture over cake crumbs. top with other 1/2 of cake crumbs and press top with rest of Cool Whip mixture. Top with pecan pieces (optional).

Sheila Smith

## **LEMON POPPY SEED POUND CAKE**

1 1/2 Tbsp. lemon peel, grated or peeled with zester and finely chopped  
5 large eggs, beaten  
2 1/4 c. cake or soft winter wheat flour  
1 tsp. salt  
1 c. + 2 Tbsp. sugar

4 1/2 Tbsp. poppy seeds  
1 c. + 5 Tbsp. soft unsalted butter or margarine  
1 Tbsp. vanilla

**SYRUP:**

3/4 c. fresh lemon juice (you get more juice from lemons heated in microwave)  
3/4 c. sugar

Grease (or spray) and flour 9x5x3 inch loaf pan. Put parchment or wax paper in bottom and grease top. Preheat oven to 350 degrees. Sift flour in large bowl with salt and sugar. Mix in lemon peel and poppy seeds. Mix in butter, vanilla, and 1/3 of eggs and beat with mixer. (Don't beat too much; mix till moist, then beat for 1 minute longer.) Add 1/3 more of eggs; beat for 1 minute more. Add last 1/3 of eggs; beat for 20 seconds more. Bake at 350 degrees for 1 to 1 1/4 hours until tests done. Cool on wire rack. **SYRUP:** Mix together in saucepan and heat until sugar is dissolved. Prick cake all over with toothpick and pour syrup over. When completely cool, take out of pan and wrap tightly. Let rest for 1 day before serving. Keeps 1 week at room temperature or in refrigerator. Freezes well.

Mrs. Wilma MacLeod

**LITE CARROT CAKE**

1 1/2 c. all-purpose flour  
2/3 c. whole wheat flour  
2 tsp. baking soda  
1 tsp. cinnamon  
1/4 tsp. salt  
1 c. packed brown sugar  
3/4 c. egg substitute  
3/4 c. nonfat buttermilk  
1-8 oz. can crushed pineapple, drained  
2 c. grated carrots  
3 Tbsp. vegetable oil  
2 tsp. vanilla extract  
Vegetable cooking spray

Combine first 5 ingredients; set aside. Combine sugar and next 7 ingredients. Beat at medium speed with mixer until blended. Pour batter into a 13x9x2 inch pan, coated with cooking spray. Cook at 350 degrees for 30 to 35 minutes. Do not overcook. Better to be slightly sticky on top.

Traditional version: 455 calories, 26.6 grams fat, 65 milligrams cholesterol. Light version: 205 calories, 4.89 grams fat, 8 milligrams cholesterol.

Unknown

## **MAMA'S CHOCOLATE SPICE CAKE**

2 c. sugar  
1 c. Snowdrift or Crisco  
4 eggs  
2 c. plain flour  
4 Tbsp. cocoa  
1 tsp. cinnamon  
1 tsp. cloves  
1 tsp. nutmeg  
1 c. buttermilk with 1 tsp. soda  
4 Tbsp. hot water

### **ICING:**

1 oleo  
1 box confectioners sugar  
Cold coffee  
4 Tbsp. cocoa

Cream sugar and shortening until light and fluffy. Add eggs, 1 at a time, beating after each addition. Sift flour with dry ingredients; add dry mixture alternately with buttermilk and soda, beating well. Last, add 4 tablespoons hot water. Pour in 2 greased and floured cake pans (8 inches). Bake at 350 degrees for about 30 minutes (or less) until done.

ICING: Melt or cream oleo. Gradually add confectioners sugar with as much cold coffee as needed to make of consistency to spread. Add cocoa. Ice 2 layer cake.

Connie Holmes

## **MANDARIN ORANGE CAKE**

1 box yellow cake mix  
1 can mandarin oranges (with juice)  
4 eggs  
1/2 c. oil

### **TOPPING:**

8 oz. Cool Whip  
1 can mandarin oranges, drained  
1 pkg. vanilla pudding mix  
1/2 c. powdered sugar  
1 small can crushed pineapple

Mix cake mix, oranges (with juice), eggs, and oil together well. Pour into 9x13 inch pan. Bake at 350 degrees for 30 minutes. While cake is warm, punch cake with fork and spread on topping. Put completed cake in refrigerator for 2 hours until topping sets.

Beverly Lawson

### **MAYONNAISE CAKE**

1 c. sugar  
2 c. self-rising flour  
4 Tbsp. cocoa  
1 tsp. soda  
1 c. mayonnaise (do not use salad dressing)  
1 c. cold water  
1 tsp. vanilla

Sift together sugar, flour, cocoa, and soda. Add mayonnaise, water, and vanilla; mix well. Pour into 2 (8 inch) pans that have been greased and floured. Bake at 350 degrees for 25 minutes. Cool in pans. (Do not turn out on rack.) When cake has cooled, ice with your favorite chocolate or seven minute icing.

Judy Cunningham

### **MIAMI BEACH BIRTHDAY CAKE**

#### **CAKE:**

1-6 oz. pkg. semi-sweet chocolate chips, divided  
1/2 c. graham cracker crumbs  
1/3 c. butter, melted  
1/2 c. chopped pecans  
2 c. all-purpose flour  
1 tsp. baking soda  
1 tsp. salt  
1/2 c. butter, softened  
1 2/3 c. sugar  
2 eggs  
1 tsp. vanilla  
1 1/4 c. buttermilk

#### **ICING:**

1 c. whipping cream

2 Tbsp. sugar

Melt 1/3 cup chocolate chips; set aside. Combine cracker crumbs, butter, pecans, and 2/3 cup of chocolate chips; set aside for topping. Sift together flour, baking soda, and salt. Cream butter and sugar. Add eggs to butter-sugar mixture, 1 at a time, beating well after addition. Blend in melted chocolate and vanilla. At low speed, add dry ingredients alternately with buttermilk. Pour batter into 2 greased and floured 9 inch cake pans. Sprinkle each with crumb topping mixture. Bake at 375 for 30 to 40 minutes. Cool completely. Spread icing between layers and on sides, leaving top unfrosted. Keep refrigerated. ICING: Beat cream with sugar until stiff. Yield: one 9 inch cake.

Mrs. Wilma MacLeod

### **MINIATURE CHEESECAKES**

1 pkg. midget foil cups  
12 oz. cream cheese  
2/3 c. sugar  
2 eggs  
1 tsp. vanilla  
Cool Whip  
Cherries  
Nilla wafers

Blend cream cheese, sugar, and eggs. Add vanilla. Put wafer in cup, round side down, in muffin tin and pour filling 2/3 full. Bake at 350 degrees for 10 minutes. Put in refrigerator to cool. Top with Cool Whip and cherries when ready to serve. Be sure and drain the cherries well.

Deborah Scott

### **PEACH CAKE**

3 eggs  
3 c. self-rising flour  
1 tsp. cinnamon  
1 tsp. soda  
1 stick margarine, melted  
1-29 oz. can peach slices

ICING:

1/2 c. sugar

1 stick margarine, melted  
1/2 c. Pet or Carnation milk  
1 tsp. vanilla

Mix all dry ingredients, then add eggs and margarine to dry ingredients. Pour peaches and syrup into dry mixture; stir until smooth. Pour in buttered 9x13 inch pan. Bake at 350 degrees for 30 to 35 minutes.

ICING: Combine ingredients in pan. Cook until thick, about 5 minutes. Pour over warm cake.

Esta Lee Thomas

### **POUND CAKE**

1 stick butter  
2 sticks margarine  
1-8 oz. cream cheese  
3 c. sugar  
3 c. plain flour  
6 eggs  
Vanilla

Cream butter (do not substitute), margarine, and cream cheese well. Add sugar and mix well. Alternate flour and eggs; mix well after each addition. Add vanilla and mix. Start baking in cold oven. Bake at 325 degrees for 1 1/2 hours.

Rose Marie Deusner Carver, Lottie Lee Hay

### **POUND CAKE**

1 c. or 2 sticks margarine  
2 c. sugar  
6 eggs  
2 c. flour  
1 tsp. vanilla  
1 tsp. lemon juice

Cream sugar and butter first. Add eggs, 1 at a time, and small amount of flour. Beat after each addition until all has been added. Add vanilla last. Bake at 325 degrees for 1 hour.

Trula Mae Holmes

## **PRUNE SQUARES**

1 1/2 c. sugar  
3/4 c. Wesson oil  
3 eggs  
1 c. buttermilk  
1 tsp. vanilla  
2 c. plain flour  
1 tsp. baking powder  
1/4 tsp. salt  
1 1/4 tsp. soda  
1 tsp. nutmeg  
1 tsp. allspice  
1 tsp. cinnamon  
1 c. cooked chopped prunes  
1 c. nuts

Mix above ingredients in the order given. Cook in a 9x13 inch pan for 40 minutes at 325 degrees.

Nettie Jones' recipe.

Kitty Miller

## **REFRIGERATOR COCONUT CAKE**

1 box white cake mix (moist Betty Crocker)  
2-8 oz. ctn. sour cream  
2 c. sugar  
1 tsp. vanilla  
1/2 pkg. (14 oz.) Angel Flake coconut (not frozen)  
1 medium size Cool Whip

Bake cake in 2 round cake pans. Split layers in halves when cold. Mix sour cream, sugar, vanilla, and coconut. Spread 1/3 of mixture between layers. Cover top and sides with Cool Whip. Cover top and sides with the remainder of the mixture. Make 1 or 2 days before serving and keep in refrigerator.

Juanita Wallace

## **SALTINE CRACKER CAKE**

2 c. sugar  
32 saltines, crushed fine  
2 c. chopped pecans  
6 egg whites  
1 Tbsp. cream of tartar

**TOPPING:**

1 pt. whipped cream or shipped cream substitute  
1 large can crushed pineapple, drained  
1 box coconut  
Maraschino cherries, sliced

Combine first 3 ingredients and set aside. Beat egg whites to stiff peaks and add cream of tartar. Fold into saltine cracker mixture. Bake in a greased 8 1/2 x 12 inch pan at 325 degrees for 25 to 30 minutes. Let this get cold before adding the topping. Spread whipped cream on cake. Add a layer of pineapple. Sprinkle coconut over top. Decorate with sliced cherries. Chill at least 12 hours before serving.

Beth Martin

**SNOWBALL CAKE**

2 pkg. Knox gelatine  
1 large can crushed pineapple and juice  
1 Tbsp. lemon juice  
1 c. sugar  
1/2 tsp. salt  
1 large angel food cake  
4 env. Dream Whip  
1 c. Angel Flake coconut

Dissolve gelatin in 4 tablespoons of ice water and add 1 cup boiling water. Add sugar and let cool. Add juice, pineapple, and salt. Beat 2 envelopes Dream Whip as directed on package and fold into 1/2 of above mixture. Break 1/2 cake into bite-size pieces and cover bottom of pan. Pour Dream Whip mixture over cake crumbs. Crumble rest of cake and pour remaining mixture over cake crumbs. Beat other 2 packages Dream Whip and pour over entire surface and top with coconut.

Ernestine Sisson

**STANDARD CAKE**

1/4 c. butter  
3/4 c. sugar  
2 eggs, separated  
1/2 c. milk  
1 1/2 c. flour  
1 1/2 tsp. baking powder  
1/2 tsp. vanilla

Cream butter and sugar. Add egg yolks, milk, flour, and baking powder. Fold in stiffly beaten egg whites. Add vanilla. Cook about 20 to 25 minutes.

Mary Lancaster

### **STRAWBERRY CAKE**

#### **CAKE:**

1 box white cake mix  
1 box strawberry Jell-O  
1 c. Wesson oil  
1 c. mashed strawberries  
4 whole eggs

#### **ICING:**

1 box powdered sugar  
1/2 stick margarine (room temperature)  
Mashed strawberries (enough to moisten sugar)

Mix cake ingredients. Bake at 375 degrees in 2 greased and floured 9 inch cake pans for 25 to 30 minutes. ICINGS: Mix until smooth. Spread on tops and sides of cool cake.

Carolyn Singleton

### **THREE FLAVORED POUND CAKE**

1 stick oleo  
1/2 c. oil  
3 c. sugar  
3 c. plain flour  
1/2 tsp. baking powder  
1 c. milk  
1 tsp. coconut flavoring

1 tsp. butter flavoring  
1 tsp. rum flavoring  
5 eggs

**GLAZE:**

1 c. sugar  
1 c. water  
1 tsp. coconut  
1 tsp. rum  
1 tsp. butter flavor

Cream butter, oil, and sugar. Beat eggs and add to mixture. Sift flour and baking powder; add alternately with milk to mixture. Add 3 flavorings. Cook for 1 1/2 hours at 250 degrees.

GLAZE: Cook until right consistency to spread.

Ruby Blankenship

**TOMATO CAKE**

1 c. sugar  
1/4 c. butter  
1 c. tomato soup  
1 1/2 c. self-rising flour  
1 tsp. baking soda  
1 tsp. cinnamon  
1 tsp. cloves  
1 c. raisins  
1 c. chopped pecans

**ICING:**

1 pkg. cream cheese  
1 stick margarine  
1 box powdered sugar  
1 tsp. vanilla " "Mix all ingredients for cake together and bake at 350 degrees till cake is done. Mix icing ingredients with hand mixer.

Flossie Beatty

**TURTLE CAKE**

1 German chocolate cake mix

1/2 c. oil  
1/2 can Eagle Brand sweetened condensed milk  
1 c. chopped pecans  
1 c. water  
3 eggs  
1 stick margarine  
14 oz. bag caramels

**FROSTING:**

4 Tbsp. cocoa  
1 stick margarine  
1/2 c. chopped pecans  
1/3 c. milk  
1 box powdered sugar

Mix all above ingredients; pour 1/2 of the batter into a 11x15 inch pan, greased and floured, and bake at 325 degrees for 20 minutes. Melt 1 package Kraft caramels with remaining 1/2 can Eagle Brand milk. Add 1 cup pecans and spread this over the baked cake (after it has cooled). Pour remaining batter over this and bake for 20 minutes at 325 degrees. While cake is still warm, top with the frosting. **FROSTING:** Bring cocoa, milk, and margarine to a boil. Pour over powdered sugar; beat till smooth and add nuts.

Smooth on warm cake.

Very rich and good. I half the frosting.

Cathy Duke Rains

**WHITE COCONUT CAKE**

1 1/2 c. sugar  
3/4 c. milk  
1/2 c. butter or shortening  
2 5/8 c. flour  
3 Tbsp. baking powder  
1/4 tsp. salt  
5 egg whites  
1/2 tsp. vanilla

Mix well the sugar and shortening, then other ingredients except egg whites. Last, add egg whites, 1 at a time. Do not beat before adding. Makes 3 layers. Bake at 350 degrees until light brown, or 25 minutes. Use any white filling desired with coconut or other you like.

Kathleen Rhodes

## **DOROTHY HOLCOMB BURNT SUGAR ICING**

2 2/3 c. sugar  
1 c. whipping cream  
2/3 stick butter

Brown 2/3 cup white sugar in iron skillet (low heat). In another container, boil 2 cups sugar and 1 cup whipping cream. Boil to soft ball stage. Combine the two. Add 2/3 stick butter and beat until you can spread. Add to cold cake.

Robbie Wallace

## **COCONUT FROSTING**

1 c. sugar  
1/2 c. light corn syrup  
3 Tbsp. water  
3 egg whites  
1/4 tsp. cream of tartar  
1/4 tsp. salt  
1 1/2 tsp. vanilla or coconut extract  
2 c. grated coconut

Combine sugar, corn syrup, water, egg whites, cream of tartar, and salt in top of double boiler. Cook over rapid boiling water, beating with electric mixer or rotary beater until mixture stands in peaks. Remove from heat. Add coconut flavoring; continue beating until frosting holds deep swirls. Frost cake; sprinkle immediately with grated coconut, pressing coconut onto the sides of the cake with the hand.

Juanita P. Helms

## **FOUR MINUTE ICING**

3 Tbsp. water  
1 c. sugar  
2 egg whites  
1/4 tsp. salt  
1/2 tsp. cream of tartar  
3 or 4 drops almond or 1 tsp. vanilla

Combine above ingredients in a double boiler. Cook for 4 minutes while beating at high speed.

Nettie Jones' recipe.

Kitty Miller

### **NEVER FAIL FUDGE ICING**

2 c. sugar

1/2 c. cocoa

1/2 c. butter or margarine

1/2 c. milk

1 tsp. vanilla

Mix all ingredients, except vanilla, and bring to a hard boil for 1 minute. Remove from heat and cool, then beat and spread on cake.

Mae Riley

### **ORANGE-CREAM CHEESE FROSTING**

1/2 c. 1% fat cottage cheese

2 tsp. vanilla extract

1-8 oz. pkg. light cream cheese

1 tsp. grated orange rind

1 c. sifted powdered sugar

Blend cottage cheese until smooth. Add vanilla, cream cheese, and orange rind. Add powdered sugar and pulse until smooth. Yield: 1 1/2 cups.

Unknown

### **OVERNIGHT COFFEE CAKE**

**BATTER:**

3/4 c. sugar

1/4 c. shortening

1 tsp. vanilla

1 egg

1 1/2 c. self-rising flour

1 c. milk

**TOPPING:**

1/2 c. brown sugar  
2 Tbsp. melted butter  
2 Tbsp. flour  
1/2 c. chopped nuts, optional  
2 tsp. cinnamon

**ICING:**

Powdered sugar  
Milk  
Vanilla

Cream together the sugar, shortening, and vanilla. Add the egg, sifted dry ingredients, and the milk. Pour 1/2 of the batter into a greased 8x8 inch square pan. Cover with 1/2 of topping. Add remaining batter, then top with remaining topping. Can be baked now or refrigerated overnight. Bake at 350 degrees for 25 minutes. Ice while warm.

Cathy Brulin

**SCRIPTURE CAKE**

3 1/2 c. I Kings 4:22  
1/2 c. Judges 5:25  
2 c. Jeremiah 6:20  
2 c. I Samuel 30:12  
2 c. Nahum 3:12  
2 c. Numbers 17:8  
1/2 c. Judges 4:19  
2 Tbsp. I Samuel 14:25  
2 tsp. Amos 4:5 Chronicles 9:9  
1/2 tsp. Nutmeg  
1 tsp. cinnamon  
Pinch of Leviticus 2:13  
Add six of Jeremiah 17:11

Follow Solomon's advise for making a good boy and you will have a good cake. Proverbs 23:14. Dredge the fruits and nuts in a 1/4 cup flour; dissolve 1 envelope of yeast in a little milk. Cream butter, add sugar and beat until light and fluffy. Add eggs, one at a time, beat well. Add dissolved yeast and milk alternating with sifted dry ingredients. Stir fruits, nuts and honey into batter and pour into a greased, wax-paper lined tube pan. Let it rise then bake in a slow oven 325 degrees, until done.

Jonnie Neal

### **PINEAPPLE CAKE**

1 box yellow cake mix  
1 pkg. pineapple cream pudding mix  
1/2 c. Wesson oil  
1 c. water  
4 eggs

Spray and flour tube pan. Mix all ingredients and mix with mixer. Cook 350 degrees for 40 minutes. You can use any kind of Jello pudding mix.

Gladys Fuller

### **LEMON ICE BOX CAKE**

1 box Lemon Cake Mix  
1 box lemon or vanilla Instant Pudding  
2 cans Eagle Brand Milk  
2/3 cup Real Lemon juice  
1-12 oz. Cool Whip

Combine the cake mix and pudding mix, mix according to instructions on cake mix box. Bake in a 9 x 13 inch dish. Mix the Eagle brand milk with the lemon juice, stir until thick and save one cup to mix with cool whip. Spread the remainder on warm cake. Let cool. When cool, ice with the cool whip mixed with the 1 cup eagle brand milk and lemon juice. Refrigerate.  
Enjoy!!! May be Baked in 2 round pans and layers split and iced as above.

Wanda Mc Daniel, Betty Sheppard

### **BAKED CHEESECAKE**

16 oz. cream cheese  
1/2 c. Splenda  
3 large eggs  
1 tsp. vanilla extract

TOPPING:

1 tsp. vanilla extract  
3 Tbsp. Splenda  
1 c. sour cream

Mix softened cream cheese, eggs, Splenda and vanilla extract in large bowl. Pour into greased dish. Bake at 350° for 30 minutes.

Remove from oven and cool for 20 minutes.

Mix Vanilla extract sour cream and smaller portion of Splenda in small bowl and spread over pie. Bake an additional 10 minutes.

Cool at room temperature at least 1/2 hour then place in refrigerator overnight.

About 7g carbs for the whole recipe

Robyn Greene

### **GLORIFIED WHITE CAKE**

1 box of white cake mix  
1 can Eagle Brand Milk  
1 large can crushed pineapple, drained  
1 large Cool Whip  
1 pkg. Frozen Coconut

Bake a white cake in long pan by package directions. Punch holes in the cake. Cover with Eagle Brand milk, pineapple, Cool Whip, and frozen coconut. Put on cake in order given.

Elizabeth Coffman

### **SAD SACK CAKE**

1 pound box of brown sugar(Light or Dark)  
3/4 c. oil  
4 eggs  
2 c. bisquick  
1 c. coconut  
1 c. chopped pecans  
2 tsp. vanilla

Mix sugar and oil, add one egg at a time and beat well. Mix in bisquick one cup at a time. Add coconut and stir. Add pecans and vanilla and stir. Cook in a 13 x 9 inch pan greased and lightly floured at 350 degrees for about 40 minutes. The cake will rise and then fall.

Leona and Cathy Taylor

### **CHOCOLATE CHIP CAKE**

1 box yellow cake mix, moist kind  
1 large box instant chocolate pudding  
1 c. oil  
1/2 c. water  
4 eggs, beaten  
1 c. sour cream  
1 tsp. vanilla  
1 c. chocolate chips

Mix all the ingredients together and pour in a greased bundt pan. Cook 1 hour at 350 degrees.

Good served with ice cream. This cake also freezes well and maintains its moisture.

Pam McCarty

### **ORANGE PINEAPPLE CAKE**

1 #2 can crushed pineapple  
6 Tbsp. brown sugar  
1 box orange cake mix  
1 stick butter  
1/2 c. coconut  
1/2 c. chopped nuts

In a 9 x 13 inch pan, pour crushed pineapple. Sprinkle brown sugar around on top. Sprinkle dry cake mix over pineapple mixture. Next, cut butter all over the top. Sprinkle coconut and nuts. Bake until browned in 350 degree oven, about 20 minutes.

Jean Kelley

### **SOUR CREAM FUDGE TORTE**

1 pkg. Pillsbury Devil's Food Cake Mix w/pudding  
3 eggs  
1 c. milk

3/4 c. oil  
1 c. sour cream  
1 c. sugar  
1 pkg. frozen coconut  
12 oz. cool whip

Mix cake mix, eggs, milk, and oil. Bake in 2 greased and floured 8 or 9 inch round pans. Bake at 350 degrees for 30 minutes. Cool and split to make 4 layers. For the filling and frosting, combine sour cream and sugar. Mix in coconut. Fold in Cool Whip. Spread between each layer, top and sides. Make ahead and refrigerate.  
I use another package of frozen coconut to sprinkle on top and sides.

Brenda Kelley

### **LEMON CAKE**

4 c. plain flour  
2 c. sugar  
1 lb. white raisins  
1 lb. pecans chopped  
1 lb. butter  
6 eggs  
1 tsp. baking powder  
2 oz. lemon extract

Mix all ingredients. Pour into a greased and floured tube pan. Bake 350 degrees 1 hour and test to see if it is done.

Edith Powers

### **\$100 STRAWBERRY CAKE**

1 small pkg. strawberry gelatin  
1 c. boiling water  
dash salt  
2 small or 1 large pkg. frozen strawberries  
30 graham crackers  
1/2 c. melted butter  
1/2 c. chopped pecans  
3 eggs  
1 c. sugar  
1 large pkg. (8 oz.) cream cheese, softened

1 pt. sour cream

Crush graham crackers; add melted butter and pecans. Press into a 9 x 9 inch pan. Beat eggs, sugar, cream cheese and salt. Blend well and pour over crust. Bake 35 to 45 minutes (until it sets like a custard) at 325 degrees. Remove from oven. Spread sour cream over custard. Return to oven for 15 minutes or until set. Remove from oven. Let cool completely. Dissolve gelatin in boiling water. Add frozen strawberries and dash of salt. Pour gelatin mixture over top; chill in refrigerator overnight. Cut in squares when ready to serve. Makes 9 generous servings.

Brenda Kelley

### **DOUBLE CHOCOLATE GOOEY BUTTER CAKE**

8 Tbsp. (1 stick) butter(melted), plus 8 more Tbsp. (1 stick) butter(melted), plus additional butter(for greasing pan)

1 - 18.25-ounce package chocolate cake mix

1 egg, plus 2 eggs

1 - 8-oz. package cream cheese, softened

3 to 4 Tbsp. cocoa powder

1 - 16-oz. box powdered sugar

1 tsp. vanilla extract

1 c. chopped nuts

Preheat oven to 350 degrees. Lightly grease a 13 by 9-inch baking pan. In a large bowl, combine the cake mix, 1 egg, and 1 stick melted butter, and stir until well blended. Pat mixture into prepared pan and set aside. In a stand mixer, or with a hand mixer, beat the cream cheese until smooth. Add the remaining 2 eggs, and the cocoa powder. Lower the speed of the mixer, and add the powdered sugar. Continue beating until ingredients are well mixed. Slowly add the remaining 1 stick of melted butter, and the vanilla, continuing to beat the mixture until smooth. Stir in nuts with a rubber spatula. Spread filling over cake mixture in pan. Bake for 40 to 50 minutes.

Be careful not to overcook the cake; the center should still be a little gooey when finished baking. Let cake partially cool on a wire rack before cutting into pieces.

Wanda Veteto Powers

### **PUMPKIN CHEESECAKE BARS**

1 - 16 oz. pkg. pound cake mix

3 eggs

2 tbsp. margarine or butter, melted

4 tsp. pumpkin pie spice  
1 - 8 oz. pkg. cream cheese, softened  
1 - 14 oz. can eagle brand sweetened condensed milk  
1 - 16 oz. can pumpkin  
1/2 tsp. salt  
1 c. chopped nuts

Preheat oven to 350 degrees. In large mixer bowl, on low speed, combine cake mix, 1 egg, margarine and 2 teaspoons pumpkin pie spice until crumbly. Press onto bottom of a 15x10 inch jellyroll pan.

In large mixer bowl, beat cheese until fluffy. Gradually beat in eagle brand, then remaining 2 eggs, pumpkin, remaining 2 teaspoons pumpkin pie spice and salt; mix well. Pour over crust; sprinkle with nuts. Bake 30-35 minutes or until set. Cool, chill; cut into bars. Store covered in refrigerator.

Sonja Hamm

### **CHOCOLATE ICING**

2 oz. baking chocolate, finely cut  
2 c. sugar  
2/3 c. carnation milk  
1 stick butter or margarine  
1/4 tsp. or less of salt  
1 tsp. vanilla

In a saucepan, add chocolate, sugar, milk, butter, and salt. Bring slowly to a rolling boil. Boil 1 1/2 minutes, stirring constantly. Add vanilla and beat until thick enough to spread. Use on your favorite cake.

Beth Martin found this in her mother's recipes. It has been a favorite of family and friends.

Myrtle Goff

### **TENNESSEE SUN DROP CAKE**

1 box lemon cake mix  
1 small pkg. instant lemon pudding mix  
1 - 12 oz. can Sun Drop soda (you can use other lemon lime sodas if you cannot find this)  
3 eggs  
3/4 c. oil

GLAZE:

1 c. powdered sugar  
2 tbsp. water  
1 tsp. vanilla

Combine cake mix, pudding, Sun Drop soda, eggs, and oil in medium bowl. Beat with electric mixer until blended. Pour into greased and floured bundt pan. Bake 30 minutes or until done. (It usually takes about 38 minutes in my oven). Take out of pan while warm (After about 15 minutes). Mix glaze and pour over warm cake.

Barbara Blankenship

### **LEMON ICE BOX CAKE**

1 yellow cake mix {I use Duncan Hines}  
2 cans eagle brand condensed milk  
1/2 c. lemon juice  
8 oz. cool whip

Mix and bake yellow cake mix by package instructions in 9 x 13 inch pan. While cake is baking, mix condensed milk and lemon juice and put into refrigerator to cool. Let cake cool to room temperature. Spread condensed milk mixture on the cake reserving 1/2 cup mixture. Mix reserved 1/2 cup mixture with the cool whip. Ice the cake with this mixture. Keep in refrigerator.

If you want layer cake, cook in two layers and split them. Ice top and sides with cool whip mixture. You can also garnish it with lemon zest sprinkled on it. You can also use end of wooden spoon to make a hole in each serving and put lemon juice and milk mixture in the hole and then put cool whip mixture on it. It is better the next day when the flavors have blended.

Gail Adcock Taylor

### **ITALIAN CREAM CAKE**

1 stick margarine  
1/2 c. vegetable shortening  
2 c. flour  
2 c. sugar  
1 small can angel flake coconut  
5 eggs whites (stiffly beaten)  
5 egg yolks  
1 tsp. soda  
1 c. buttermilk

1 tsp. vanilla  
1 c. nuts, chopped  
1 - 8 oz. pkg. cream cheese, softened  
1 box powdered sugar  
1 tsp. vanilla  
Chopped pecans  
1/2 stick margarine

Cream shortening and margarine. Add sugar and beat until smooth. Add egg yolks and beat well. Combine flour and soda; add to cream mixture alternately with buttermilk. Stir in vanilla. Add coconut and nuts. Fold in egg whites. Pour batter into 3 greased 8 inch pans. Bake at 350 degrees for 25 minutes.  
Cool cake. Beat cream cheese and margarine until smooth. Add powdered sugar and mix well. Add vanilla and beat until smooth. Ice cake and sprinkle with chopped pecans.

Brenda Kelley

### **STRAWBERRY POUND CAKE**

1 box white cake mix  
1 pt. frozen strawberries  
3/4 c. oil  
2 Tbsp. flour  
4 eggs  
1 small box of strawberry jello

Mix flour, cake mix, and jello together in large bowl. In another bowl, mix strawberries, oil and eggs. Beat until strawberries are broken up. Add to cake mix mixture. Beat until smooth. Pour into greased and floured bundt pan. Cook in 350 degree preheated oven for 50 to 60 minutes.

Gail McPeake

### **COCONUT BUTTER PECAN BUNDT CAKE**

1 box Butter Pecan cake mix  
4 eggs, beaten  
3/4 c. oil  
3/4 c. water  
1 can coconut pecan frosting  
1/2 c. coconut  
1/2 c. pecans

Mix cake mix, eggs, oil and water together. Add frosting, coconut and pecans. Bake 1 hour at 300 degrees in a greased bundt pan. Be sure to use a No stick spray with flour to grease pan. Very easy to make.

Marj Gossett

### **HONEY BUN CAKE**

1 box yellow cake mix w/pudding  
1 c. water  
1/2 c. oil  
2 eggs  
1 - 8 oz. sour cream  
1 c. brown sugar  
1 c. pecans  
2 Tbsp. milk  
1/2 tsp. vanilla flavoring  
1 c. powdered sugar

Preheat oven to 400 degrees. Mix cake mix, water, oil, eggs & sour cream in a bowl. Pour into bundt pan. In separate bowl, mix brown sugar and pecans together(pecans can be whole or pieces). Pour this mixture over the top of the cake mixture already in the bundt pan and stir into the cake mix with a fork. Bake at 400 degrees for approximately 35 to 40 minutes. Let cool, then mix milk, powdered sugar and vanilla flavoring together in a small bowl and drizzle over the top of the cake. The icing mixture can be as much or as little as desired.

Let cake cool off well before drizzling icing over the top or the cake may try to cave in. The cake will already be very moist before the icing.

Rose Maness

### **LAZY COBBLER**

1/2 stick margarine<BR>  
1/2 c. sugar<BR>  
1/2 c. plain flour<BR>  
1 tsp. baking powder<BR>  
1/3 c. sweet milk<BR>  
1/2 tsp. salt<BR>  
3/4 c. sugar<BR>  
1/2 c. water

Melt margarine in a dish. Mix sugar, flour, baking powder, and milk; pour batter over butter or margarine. Heat 2 cups fruit (fresh or canned). Do not boil. Add to fruit the sugar and water. Pour fruit over batter. Cook at 400 degree oven for 30 minutes.

Larue Cook

### **FISH MARKET APPLE PIE**

Crust: 1 3/4 c. plain flour  
1 tsp. cinnamon  
1/4 c. water  
1/4 c. sugar  
2/3 c. butter

Filling: 1 egg  
1 c. sugar  
2 tsp. vanilla  
1 1/2 c. sour cream  
1/4 c. flour  
2 1/2 lbs. apples<BR>

Topping: 1/2 c. butter<BR>  
1/3 c. sugar<BR>  
3 tsp. cinnamon<BR>  
1 c. chopped walnuts<BR>  
1/2 c. flour<BR>  
1/3 c. brown sugar<BR>  
1/2 tsp. salt

Roll out crust and refrigerate.

Mix filling and pour over apples. Pour in pie shell and bake at 450 degrees for 10 minutes. Lower heat and bake 350 for another 35 minutes.

Mix topping and pour over pie and bake 10 minutes longer.

I like Granny Smith the best. This came out of magazine many years ago.

Bob McLamb

### **SUMMIT PIE**

1 can Eagle Brand milk  
1/3 c. drained crushed pineapple  
1/3 c. lemon juice

1/3 c. chopped pecans  
1/3 c. maraschino cherries, chopped  
1-8 oz. Cool Whip

Mix first five ingredients thoroughly. Fold in coolwhip. Pour in graham cracker crust. Chill 4 hours or overnight. Can be frozen.  
Enjoy!!

Mrs John M. Douglass

### **BLUE BERRY PIE**

1 can eagle brand milk  
1/2 c. lemon or lime juice  
1/2 c. crushed pineapple, drained  
1/2 c. chopped pecans  
1/2 c. blue berries  
8 oz. cool whip  
1 1/2 c. coconut  
1/2 c. chopped pecans  
3/4 c. margarine

Melt margarine. Add pecans and coconut. Cook on medium heat and stir until browned. Spread in pie plate and press down. Let cool. Mix lemon juice and eagle brand milk until thickened. Add pineapple, pecans, and blue berries. Fold in cool whip. Pour into cooled coconut crust. Refrigerate until ready to serve.

Elizabeth Coffman

### **BANANA BLUEBERRY PIE**

2 deep dish pie shells  
1 pkg. Dream Whip or 8 oz. Cool Whip  
8 oz. pkg cream cheese  
1 c. sugar  
4 bananas  
blueberry pie filling

Unwrap cream cheese and let it set until softened. Bake pie shells according to directions. Cool. Follow directions to make Dream Whip. Refrigerate until needed. Slice bananas and layer on bottom of pie crust. Beat cream cheese and sugar together until blended. Fold the prepared Dream Whip into cream cheese mixture. Carefully spoon cream

cheese/whipped cream mixture on top of bananas. Gently spoon out Blueberry Pie Filling on top of cream cheese filling and spread carefully to within an inch or so of the edges. Refrigerate until chilled. Serve.  
Very delicious. You might try other fruit fillings.

Linda Teaman, Martha Sheehy

### **CHOCOLATE PIE**

2 c. milk  
1 c. sugar  
1 1/2 Tbsp. cocoa  
6 Tbsp. flour or 3 Tbsp. flour and 3 Tbsp. cornstarch  
1/2 tsp. salt  
3 eggs  
1 tsp. vanilla  
1 lump butter  
1 baked pie shell

Mix sugar, flour, and cocoa. Separate eggs. Beat egg yolks and add to sugar mixture. Mix well and add milk and butter. Cook until thick. Remove from heat and add vanilla. Place in baked pie shell and add meringue (3 egg whites stiffly beaten with 1/4 cup sugar).  
Spread on pie and bake 5 to 7 minutes at 350 or until meringue is golden brown).  
I got the recipe from Miss Erma Nunnery at Mt. Ararat Baptist Church.

Kathleen Sparkman

### **CARAMEL PIE**

3 egg yolks  
1 c. sugar  
1/2 stick butter  
2 Tbsp. flour  
1 c. sweet milk  
1 tsp. vanilla

Brown 4 tablespoons sugar. Mix rest of ingredients together and pour into browned sugar; cook until all sugar is dissolved and mixture is thick enough for pie. Pour into baked pie shell and cover with meringue. Bake at 325 degrees to cook meringue.  
Dawn uses 12 caramels instead of 4 tablespoons of sugar browned.

Nancy Deere, Dawn Boyd

### **LOTTIE'S PASTRY FOR FRIED PIES**

5 c. plain flour  
2 Tbsp. sugar  
2 tsp. salt  
1 c. + 1 Tbsp. shortening  
1 large can Pet milk

Mix dry ingredients; cut in shortening. Add milk; mix. May have to add more flour. Let set overnight in refrigerator. Roll out next day.

Marie Deusner

### **AUNT VERA'S EGG CUSTARD**

1 1/3 c. sugar  
3 eggs  
1 Tbsp. flour  
3/4 c. sweet milk  
1 tsp. vanilla  
Butter (size of walnut, very soft)

Mix sugar and flour. Add to beaten eggs, then add milk, vanilla, and butter. Cook in unbaked pie shell at 400 degrees for 10 minutes, then reduce heat to 300 degrees and bake until firm.

Sarah Ross, Jenny Frizzell

### **BANANA BREEZE**

1-8 oz. pkg. cream cheese  
1 can Eagle Brand milk  
1/3 c. lemon juice  
1 tsp. vanilla  
4 medium bananas  
2 Tbsp. lemon juice  
1 graham cracker crust

Beat the cream cheese until light and fluffy. Add Eagle Brand Milk; blend thoroughly. Add 1/3 cup lemon juice and vanilla; stir until thickened. Slice 3 bananas and line crust with banana slices. Pour filling into crust. Chill. Cut fourth banana into thin slices; dip in lemon juice. Garnish top of pie.

Lisa Duke

### **BLUEBERRY PIE**

8 oz. cream cheese  
1 c. sugar  
1/2 c. lemon juice  
1-8 oz. box Cool Whip  
1 can blueberry pie filling  
Bananas (enough to cover pie crust)

Bake 2 (9 inch) pie crusts and set aside to cool. Cream first 3 ingredients. Slice bananas and cover the bottom of the crust. Pour cream mixture over bananas. Pour can of blueberry pie mixture over the cream cheese and cover the blueberries with Cool whip.

Pam Sullivan

### **BRIDE'S CHESS PIE**

1 1/4 c. pure sugar  
1/2 c. butter or margarine  
3 eggs, beaten  
4 Tbsp. milk  
1 Tbsp. vanilla  
2 Tbsp. corn meal  
3 Tbsp. flour  
1 tsp. vanilla  
1 tsp. nutmeg

In saucepan, heat butter and sugar. Add milk and cool. Add eggs and the rest of dry ingredients. Mix well. Pour into a 9 inch unbaked pie shell and bake in 325 degree oven for 25 minutes or until firm.

Jane Essary

### **BUTTERMILK COCONUT PIE**

1 1/2 c. sugar  
2 Tbsp. flour  
1/2 c. melted margarine  
3 eggs, beaten  
1/2 c. buttermilk  
1 tsp. vanilla  
1 (3 1/2 oz.) coconut (divided)  
1 unbaked pie shell

Mix well all ingredients with 2/3 cup of coconut; pour into pie shell. Sprinkle remainder of coconut on top. Bake at 325 degrees for 1 hour and 5 minutes or until set.  
Can double this recipe and get 3 pies.

Mary Pearcey

### **CARAMEL PIE**

2 c. milk  
1 c. brown sugar  
1/3 c. flour  
2 Tbsp. margarine or butter  
2 eggs, separated  
1/2 tsp. vanilla  
1/2 tsp. salt

Combine brown sugar, flour, and salt; mix well. Add milk and boil for 2 minutes. Add beaten egg yolks; cook for 2 more minutes. Pour into a baked pie shell. Cover with a meringue made from the remaining egg whites. Brown in a 350 degree oven.

Jane Essary

### **CARAMEL PECAN PIE**

1 c. packed brown sugar  
1/2 c. sugar  
1 Tbsp. flour  
1/2 c. melted margarine  
2 eggs, beaten  
2 Tbsp. milk  
1 tsp. vanilla

1 c. coarsely chopped pecans  
1 unbaked pie crust

Mix first 7 ingredients well. Pour into crust. Sprinkle pecans over top. Bake at 325 degrees for 50 minutes or until set.

Mary Pearcey

### **CHERRY NUT PIE**

2 c. plain flour  
2 sticks margarine, melted  
1 c. nuts  
1-8 oz. cream cheese  
3 c. powdered sugar  
2 small or 1 large Cool Whip  
1 jar cherry pie filling

Mix flour, margarine, and nuts. Press into 12x13 inch Pyrex or 2 small square dishes. Bake at 250 degrees for 45 minutes, then turn to 300 and bake until brown. Cool. Mix cream cheese and powdered sugar. Fold in Cool Whip. Spread over crust. Pour pie filling over pie. Let stand in refrigerator at least 2 hours before cutting.

Jean Meadows

### **CHESS PIE**

3 whole eggs, slightly beaten  
1 1/2 c. sugar  
2 Tbsp. milk  
1 Tbsp. meal  
1 Tbsp. flour  
2 tsp. vinegar  
1 tsp. vanilla  
3/4 stick margarine, melted  
1 unbaked pie shell

Slightly beat eggs. Add other ingredients. Bake at 350 degrees for 45 minutes.

Frances Azbill

## **CRUNCHY CHERRY COBBLER**

1 can cherry pie filling  
1 Jiffy cake mix  
1 stick margarine  
3 Tbsp. brown sugar  
1 tsp. cinnamon  
1/4 c. pecans or walnuts, optional

Pour 1 can cherry pie filling in microwavable pie plate. Melt margarine in microwave and stir in Jiffy cake mix, brown sugar, cinnamon, and nuts. Pour mixture over cherry pie filling. Microwave for 12 to 14 minutes. If not brown as desired, put in regular oven for about 5 minutes on broil. Will burn if too close to top of oven. Serve plain or with Cool Whip topping. Enjoy.

If larger pie is desired, use 1 regular cake mix and 2 cans of cherry pie filling.

Dorothy Jo Wadley

## **MICROWAVE CHOCOLATE CREAM PIE**

1 c. sugar  
4 Tbsp. flour  
1 c. Pet milk  
1/2 stick butter  
1 tsp. vanilla  
3 eggs  
2 Tbsp. cocoa or more if desired

Pour 1 cup sugar in bowl (microwave). Pour 1/2 of milk and blend. Separate the 3 eggs, 1 at a time, putting yolk into sugar mixture and the whites in a "glass" bowl. Pour rest of milk and then add cocoa and vanilla. Microwave for about 6 minutes (time may vary). Stir about every 2 minutes. Remove when mixture is smooth and creamy. Pour into baked pie shell. For topping, beat egg whites until stiff. Add 2 tablespoons cold water, 1/4 cup sugar, and 1 teaspoon vanilla. Beat again until stiff. Bake at 325 degrees until topping is brown.

This can also be used for any cream pie.

Leigh Ann Caldwell

## **CHESS PIE**

3 eggs  
1 1/2 c. sugar  
1 stick butter  
1 Tbsp. vinegar  
1 Tbsp. corn meal  
1 tsp. vanilla

Mix well in electric mixer. Pour into unbaked pie shell. Bake about 45 minutes at 350 degrees.

Leota Burruss

### **CHOCOLATE CHESS PIE**

3 Tbsp. cocoa  
1 1/2 c. sugar  
1 small can evaporated milk  
2 eggs  
1/2 stick melted margarine  
1 tsp. vanilla

Mix all ingredients together. Pour into pie shell. Bake at 325 degrees for 45 minutes.

Shirley Strong

### **CHOCOLATE CHIP PIE**

2 pie shells, unbaked  
1 c. pecans  
1-6 oz. pkg. chocolate chips  
4 eggs, beaten  
1 c. sugar  
1 c. white Karo syrup  
1 stick butter (melted and do not use margarine)

Divide the pecans and chocolate chips between the 2 pie shells. Put on the bottom of shells. Mix together the eggs, sugar, Karo syrup, and melted butter. Divide the batter between the 2 shells and pour over the pecans and chips. Bake at 350 degrees for 30 to 40 minutes. Serve warm.

Georgia Cross

## **CHOCOLATE CREAM PIE**

3 eggs  
3/4 to 1 c. sugar  
1 1/2 Tbsp. butter  
1 1/2 c. sweet milk  
2 1/2 Tbsp. flour (or 3 Tbsp.)  
2 1/2 Tbsp. cocoa  
1 tsp. vanilla  
Pie shell (baked)

Beat egg whites and yellow separately. Combine milk and egg yolks. Sift flour, cocoa, and sugar together; add a little at a time to the milk and egg mixture. Stir together, then cook this at low temperature, stirring constantly, until it thickens enough to put into baked pie shell. Spread stiffly beaten egg whites on top and brown at 300 degrees.

Velma Thomas

## **CHOCOLATE PIE**

1 1/2 c. sugar  
4 Tbsp. Hershey's cocoa  
1/4 tsp. salt  
2 Tbsp. cornstarch  
1 Tbsp. flour  
2 c. milk  
3 egg yolks, slightly beaten  
2 Tbsp. butter or margarine  
1 tsp. vanilla  
1-9 inch pie crust

Heat milk in saucepan. Mix sugar, salt, flour, cornstarch, and cocoa. Add milk to dry mixture, mixing well. Bring to boil and cook for 1 minute over medium heat, stirring constantly. Remove from heat. Stir 1/2 of mixture into beaten egg yolks, then blend into hot mixture in saucepan. Bring to boil and cook for 1 minute, stirring constantly. Remove from heat; blend in butter and vanilla. Cool. Pour into baked pie crust; top with meringue. Bake in 400 degrees oven for 8 to 10 minutes until a delicate brown.

Margaret Brooks

## **CHOCOLATE PIE**

3/4 c. sugar  
5 Tbsp. flour  
3 Tbsp. cocoa (level)  
1/4 tsp. salt  
3 eggs, separated  
2 c. milk  
1 Tbsp. margarine  
1 tsp. vanilla  
1-9 inch pie shell (cooked)

Meringue:

3 egg whites  
1/2 tsp. vanilla  
1/4 tsp. cream of tartar  
6 Tbsp. sugar

Combine dry ingredients. Put egg yolks in saucepan and beat well. Add dry ingredients to eggs alternating with milk; cook until thickened, stirring constantly. Add vanilla and margarine. Pour into cooked shell. Top with meringue and bake at 325 degrees for 15 minutes.

MERINGUE: Beat egg white, vanilla, and cream of tartar at high speed of mixer until soft peaks form. Add 6 tablespoons sugar, 1 at a time, until smooth and stiff. Top filled crust and bake as directed.

Susan Scates

## **CHOCOLATE PIE**

2 c. miniature marshmallows  
1-4 oz. almond-chocolate bar  
1/2 c. hot milk  
1 c. whipping cream (whipped or a substitute)  
Graham cracker crust

Put marshmallows, chocolate bar, and milk into blender or food processor and blend well. Cool, then stir into whipped cream. Put into crust and refrigerate. Top with additional whipped cream if desired.

Beth Martin

## **COCONUT CREAM PIE**

3/4 c. sugar  
1/4 c. + 2 tsp. cornstarch  
Pinch of salt  
3 c. milk  
3 egg yolks  
1 1/2 tsp. vanilla  
1 1/2 Tbsp. margarine  
1/2 pt. whipping cream  
1/3 c. powdered sugar, sifted  
1 baked pie crust  
3/4 c. coconut (toast 1/4 c. for top)

Mix sugar, cornstarch, and salt; set aside. Mix milk and egg yolks well. Mix into sugar mixture. Cook over medium heat until starts to boil. Boil for 1 minute, stirring constantly. Add margarine and vanilla. Pour in baked shell; chill. Beat whipping cream and powdered sugar. Spread on top of pie. Top with toasted coconut.

Brenda Tarter

## **DRIED PEACH PIE**

2 c. evaporated peaches (cooked and mashed)  
2 c. sugar  
1 c. butter or oleo  
3 eggs  
3 Tbsp. flour

Mix together sugar and flour. Beat eggs. Mix all ingredients together and bake in uncooked pie shells at 350 degrees to 375 degrees for about 35 to 40 minutes. Makes 2 pies.

Ernestine Sisson

## **FESTIVE CHEESE TARTS**

12 vanilla wafers (1 1/2 inch size)  
1-8 oz. pkg. cream cheese, softened  
1/4 c. sugar  
1 egg  
1 tsp. milk

1 tsp. vanilla

Fruit topping of your choice ""Heat oven to 350 degrees. Place 12 miniature foil baking cups, 2x1 inch, on cookie sheet. Place a vanilla wafer in each. Beat cream cheese, sugar, egg, milk, and vanilla on low speed for 30 seconds. Beat on medium speed until smooth, about 1 minute. Place 2 tablespoons mixture in each cup. Bake until set, 13 to 15 minutes. Cool. Garnish as desired. Store in refrigerator. Makes 1 dozen tarts.

Susan Scates

## **FRESH RASPBERRY SOUFFLES**

### **SAUCE:**

1 1/2 c. fresh raspberries or unsweetened frozen berries, thawed

Sugar

Lemon juice

### **SOUFFLES:**

1 c. fresh or unsweetened frozen raspberries, thawed

1/2 c. sugar

3 large egg whites (room temperature)

Powdered sugar

**SAUCE:** Puree berries in processor. Strain through sieve over bowl, pressing on solids with back of spoon. Add sugar and lemon juice to taste. Cover and refrigerate until well chilled. (Can be prepared 1 day ahead.)

**SOUFFLES:** Puree berries in processor. Pour into heavy small saucepan with sugar. Stir over medium-low heat until sugar dissolves. Increase heat and bring to boil. Refrigerate until cold. (Can be prepared 1 day ahead.) Preheat oven to 425 degrees. Grease and sugar 6 (3/4 cup) souffle dishes. Using electric mixer, beat whites in large bowl until stiff, but not dry. Gently fold whites into puree. Divide souffle mixture among prepared dishes. Bake until souffles rise and centers still move slightly when dishes are shaken, about 15 minutes. Transfer souffles to plates. Dust with powdered sugar. Drizzle sauce around souffles. Serve immediately. Makes 6 servings.

Bonnie Rogers(Mrs. Kent Rogers)

## **FRIED CHOCOLATE PIES**

### **MIX:**

1 1/4 c. sugar

3 Tbsp. flour

3 Tbsp. chocolate (Hershey's)

2 eggs  
1 1/2 c. sweet milk

Mix real well. Cook in a double boiler or real slow on stove top till thick. Add to mixture 1/2 stick margarine and 1 tablespoon vanilla, then cool mixture. This is enough mix for 5 canned biscuits. Roll out a 5-count can of Hungry Jack or Butter-Me-Not biscuits real thin. Add about 2 tablespoons of filling onto 1/2 side of rolled biscuit. Fold over and go around edge with fork. Heat about 1/2 inch Crisco shortening in skillet. Have Crisco medium hot and brown pies on both sides. (I fix all my pies before I start to fry the first pie, that way my Crisco stays the same temperature.)

Ada Blankenship

### **FROZEN PUMPKIN PIE**

3/4 c. pitted dates  
1/4 c. water  
1/4 c. butter  
3 c. corn flake crumbs  
1 Tbsp. sugar  
1/3 c. chopped nuts  
1 c. cooked pumpkin  
1/2 c. brown sugar  
1/8 tsp. salt  
1 tsp. cinnamon  
1/8 tsp. ground cloves  
1/4 tsp. nutmeg  
1 qt. vanilla ice cream, softened

Combine dates and water; cook over low heat, stirring to form a soft paste. Add butter and stir until combined. Add corn flake crumbs to date paste together with sugar and nuts; mix well. Press evenly and firmly around sides and bottom of 9 inch pie. Chill. Combine pumpkin, brown sugar, salt, spices, and ice cream; blend well. Spread in chilled pie shell. Freeze until firm. Let stand for about 15 minutes at room temperature before cutting. Garnish with whipped cream.

Carolyn Swift

### **FRUIT COBBLER**

2 c. fruit (peaches or other canned fruit)  
1/2 c. flour

1/2 c. sweet milk  
1/2 c. sugar  
1/2 stick margarine  
1 tsp. baking powder (if you use plain flour - I use Pioneer baking mix)

Melt margarine in baking dish. Mix flour, sweet milk, and sugar. Pour over melted margarine. Do not stir. Put fruit on top; do not stir. Bake in oven at 325 degrees for about 30 minutes.

Double recipe for larger cobbler.

Farice Horn

### **FRUIT PIE**

1 can Eagle Brand milk  
1/2 c. lemon juice  
1 tall can crushed pineapple, drained  
1 can mandarin oranges, drained  
1 c. nuts, chopped  
1 large Cool Whip

Mix milk and lemon; add pineapple, oranges, and nuts. Fold in Cool Whip. Put in refrigerator. Makes 1 (8 inch) pie shells.

Marie Bennett

### **FUDGE PIE**

1/2 c. melted butter  
1 sq. chocolate, melted  
1 c. sugar  
2 eggs  
1 tsp. vanilla  
1/2 c. flour  
1/2 c. chopped pecans

Cream butter, chocolate, and sugar. Add eggs, vanilla, flour, and pecans. Pour into a buttered pie plate. Bake at 325 degrees for 25 minutes. This pie makes its own crust. Do not over cook.

Pam Myracle

## **JAPANESE PIE**

1 stick oleo  
1/2 c. chocolate chips  
3 eggs  
1/2 c. sugar  
1/2 c. coconut  
1/2 c. chopped pecans  
1 Tbsp. vanilla

Melt oleo and chips on top of stove. Mix together in bowl the eggs, sugar, and vanilla. Add melted oleo and chips; mix well. Add coconut and pecans. Pour in a 9 inch unbaked pie shell. Bake at 325 degrees for 35 to 40 minutes. Let set before cutting.

Imogene Frye

## **JAPANESE FRUIT PIE**

2 eggs  
1 c. sugar  
1 stick butter, melted  
1/2 c. coconut  
1/2 c. chopped pecans  
1/2 c. raisins  
1 tsp. vanilla

Mix and pour into unbaked pie shell. Bake for 30 to 40 minutes at 350 degrees or until set and slightly browned.

This is like pecan pie - very rich and very delicious.

Pauline Shugart

## **KARO PECAN PIE**

1 c. red Karo  
1/2 c. sugar  
1 Tbsp. flour  
3 eggs  
1 tbsp. butter  
1/2 c. pecans

1 tsp. vanilla

Beat eggs until frothy. Mix sugar and flour together. Thoroughly mix all ingredients and pour into a deep dish, uncooked pie crust. Bake in a moderate oven at 350 degrees until firm, about 50 minutes.

You can increase the ingredients by 50% (1 1/2 times) and fill 2 regular size pie crusts.

Vonzille W. McClendon

### **KARO SYRUP PIE**

6 eggs (reserve 4 whites for meringue)

1 c. sugar

1/8 tsp. salt

1 unbaked pie shell

1 c. light Karo syrup

2 Tbsp. water

6 Tbsp. melted butter or margarine

1 tsp. vanilla

Place sugar, syrup, and water in saucepan; boil for 2 to 4 minutes or until a thermometer registers 240 degrees. Beat eggs and salt until light. Pour slightly cooled syrup over eggs while beating. Add vanilla and melted butter; mix well. Pour into unbaked pie shell. Bake at 425 degrees for 10 minutes. Reduce oven temperature to 325 degrees and continue baking until firm (20 to 30 minutes). Top with meringue.

Maxileen Dill

### **KEY LIME PIE**

4 eggs, separated

1 can sweetened condensed milk

1/2 c. Key lime juice

6 Tbsp. sugar

1/2 tsp. cream of tartar

1 baked pie shell

Preheat oven to 250 degrees. Beat egg yolks. Add condensed milk and lime juice. Beat until thick. Pour into baked pie shell. For topping, beat egg whites. Blend in sugar and cream of tartar. Beat until stiff and forms peaks. Bake in moderate oven until egg whites are golden brown.

Launice J. Choate

### **LEMON ICEBOX PIE**

1 can Eagle Brand milk  
1/2 to 3/4 c. lemon juice  
3 eggs  
1 pkg. graham crackers  
1/2 to 3/4 stick margarine, melted

Mix Eagle Brand with well-beaten egg yolks. Add lemon juice slowly, beating after each addition. CRUST: Mix graham cracker crumbs with melted margarine. Pack into a 9 inch pie tin. Pour mixture into the crust. MERINGUE: Beat 3 egg whites until stiff but not dry. Add 6 tablespoons sugar slowly while beating. Bake at 350 degrees until brown.

Juanita Wallace

### **LEMON MERINGUE PIE**

4 Tbsp. cornstarch  
2 c. cold water  
1 c. sugar  
3 egg yolk, slightly beaten  
2 Tbsp. butter  
5 Tbsp. lemon juice  
2 tsp. grated lemon peel  
1/2 tsp. salt

Mix cornstarch and water. Add sugar and salt. Stir and cook until boils. Cover and cook on low for 15 minutes. Add egg yolks and cook for 5 more minutes. Remove from heat and add butter, lemon juice, and rind. Pour into baked 9 or 10 inch shell and top with meringue.

Sandy Schefcik

### **McCALL'S LEMON MERINGUE PIE**

#### **LEMON FILLING:**

1/4 c. cornstarch  
3 Tbsp. flour

1 3/4 c. sugar  
1/4 tsp. salt  
4 egg yolks, slightly beaten  
1/2 c. lemon juice  
1 Tbsp. grated lemon peel  
1 Tbsp. butter

**MERINGUE:**

4 egg whites  
1/4 tsp. cream of tartar  
1/2 c. sugar

On lightly floured pastry cloth, roll the pastry for 1 crust pie to an 11 inch circle, rolling with light strokes from center to edge. Fold pastry in half. With fold in center, carefully transfer to 9 inch pie plate. Unfold; fit into pie plate, pressing gently toward the center. Fold edge of crust under; press into an upright rim. Crimp edge decoratively, using thumb and forefinger. Refrigerate for 1/2 hour. Preheat oven to 450 degrees. Prick entire surface evenly with fork. Bake for 8 to 10 minutes or until golden brown. Cool on rack.

**MAKE LEMON FILLING:** In medium saucepan, combine cornstarch, flour, 1 3/4 cups sugar, and salt, mixing well. Gradually add 2 cups water, stirring until smooth. Over medium heat, bring to boiling, stirring occasionally; boil for 1 minute till shiny and translucent. Quickly stir some of hot mixture into yolks. Pour back into hot mixture; stir to blend. Return to heat; cook over low heat for 5 minutes, stirring occasionally. Remove from heat; stir in lemon juice, lemon peel, and butter. Pour into pie shell. Preheat oven to 400 degrees.

**MAKE MERINGUE:** In medium bowl, with mixer at medium speed, beat whites with cream of tartar until frothy. Gradually beat in sugar, 2 tablespoons at a time, beating after each addition. Beat at high speed until stiff peaks form when beater is slowly raised. Spread meringue over lemon filling, carefully sealing to edge of the crust and swirling the top decoratively. Bake for 7 to 9 minutes or until the meringue is golden brown. Let cool completely on rack, 2 1/2 to 3 hours. Serves 8. Cut with a wet knife.

Julie Bowman

**MEAL PIE**

1 c. white sugar  
1 c. brown sugar  
2 eggs  
1 Tbsp. flour  
2 Tbsp. meal  
2 Tbsp. butter  
1/2 c. sweet milk

Mix all ingredients. Put in pie crust. Bake for 45 minutes to 1 hour at 350 degrees

Mildred Johnson, Grace Pounders

### **MILLION DOLLAR PIE**

8 oz. whipped topping  
1 can sweetened condensed milk  
1 small can crushed pineapple, drained  
2 large bananas, sliced  
1 c. chopped pecans  
6 Tbsp. lemon juice  
2 prepared graham cracker crusts

Mix well the whipped topping and condensed milk. Add remaining ingredients. Fill graham cracker crusts and refrigerate. Garnish with pecans and red cherries. Makes 2 pies.

Beverly Lawson

### **MAMA'S CHOCOLATE PIE**

1 c. sugar  
3 Tbsp. cocoa  
1 egg, separated  
1 c. coconut  
3/4 c. flour  
2 c. milk  
1 tsp. vanilla  
1 baked pie shell

Combine sugar and cocoa in a saucepan. Add flour. Add egg yolk and milk; cook, stirring constantly, until thickened. Add vanilla. Mix well. Pour into pie shell. Top with coconut. May make egg white meringue and brown if desired. Serve hot or cold.

Barbara Willis

### **MOM MAE'S APPLE PIE**

1 stick butter

1 1/4 c. sugar  
1 scant tsp. cinnamon  
1/4 tsp. salt  
1 Tbsp. flour  
1 well beaten egg  
1 1/2 c. apples, finely chopped

Melt butter. Add cinnamon, salt, sugar, and flour. Add to melted butter; mix well. Add beaten egg, apples, and blend well. Pour into unbaked pie shell. Bake at 400 degrees for 5 minutes; reduce to 350 degrees for about 30 minutes (maybe a little longer).

Leigh Ann Caldwell

### **MOTHER'S SOUTHERN PECAN PIE**

3 eggs  
1/2 c. (1 stick) butter  
2/3 c. sugar  
1 c. dark corn syrup  
1 c. pecans  
1-9 inch pie shell

Beat eggs with sugar, dash of salt, syrup, and melted butter. Add pecans and pour in pie shell. Bake at 350 degrees for 50 minutes.

Pat Nolen

### **OLD-FASHIONED EGG PIE**

1 c. sugar  
2 c. milk  
3 whole eggs  
1-9 inch pie shell  
1 tsp. vanilla  
Sprinkle of nutmeg

Scald milk while you beat the eggs and sugar. Add vanilla. Pour into an unbaked pie shell. Sprinkle with nutmeg if desired. Bake at 350 degrees until set.

Juanita Wallace

## **OLD-FASHIONED EGG PIE**

4 eggs, beaten  
1/2 c. self-rising flour  
Dash of salt  
1 1/2 c. sugar  
2 c. milk  
1 tsp. vanilla  
1/3 c. butter  
1/2 c. coconut, if desired

Beat eggs with mixer. Add other ingredients, 1 at a time; mix well. Bake in a 9x9 inch glass baking dish at 350 degrees for 25 to 30 minutes. Pie will have a crust.

Mae Riley

## **OREO ICE CREAM PIE**

30 Oreo cookies (crushed)  
1/2 c. oleo, melted  
1/2 gal. vanilla, strawberry, or mint ice cream (softened)

### **SAUCE:**

1 bar German's chocolate  
1/2 c. oleo  
2/3 c. sugar  
2/3 c. evaporated milk  
1/2 tsp. salt  
1 tsp. vanilla

Mix crushed Oreos with 1/2 cup of oleo. Press into a 9x13 inch pan. Spread ice cream on top of crust. Set in freezer.

FOR SAUCE: Melt chocolate and oleo over a double boiler. Stir in sugar, milk, and salt; cook until thick (about 4 minutes). Add vanilla. Set aside to cool, stirring occasionally. Spread cooled sauce on ice cream and freeze. Whipped topping and nuts may be added on top.

Bonnie Rogers(Mrs. Kent Rogers)

## **PEACH COBBLER WITH A TWIST**

1 stick oleo  
1 1/2 c. flour  
1/2 c. shortening  
1/3 c. milk  
Pinch of salt  
3 c. peaches, chopped fine  
1 3/4 c. sugar  
1 3/4 c. water  
1/2 to 1 tsp. nutmeg (or cinnamon)

Melt butter in 9x13 inch pan. Mix flour, shortening, milk, and salt; roll out in 1/4 inch thick rectangle. Spread peaches on dough and sprinkle with nutmeg or cinnamon. Roll up like jelly roll and cut into 12 to 14 pieces. Place peach rolls in pan in melted butter. Boil sugar and water about 5 minutes or until sugar dissolves to make a syrup and pour over peach rolls. Bake in 350 degrees oven for 45 to 60 minutes (or until golden brown but not dried out).

Willie Mae Hayes

### **PEACH CRUNCH**

2 sticks margarine  
2 c. self-rising flour  
1/2 c. chopped nuts  
2 c. sugar  
5 Tbsp. corn starch  
2 c. water  
1 Tbsp. lemon juice  
1 small pkg. peach Jell-O  
2 1/2 to 3 c. sliced fresh peaches  
1 pkg. Cool Whip

Melt 2 sticks margarine in 13x9 inch pan. Stir in 2 cups self-rising flour. Add 1/2 cup chopped nuts. Spread mixture over bottom of pan. Bake for 8 to 10 minutes at 350 degrees. Cool. In saucepan, mix 2 cups sugar, 5 tablespoons corn starch, and 2 cups water. Cook until thick and clear. Remove from heat. Add 1 tablespoon lemon juice and 1 small package peach Jell-O. Stir and let cool. Arrange peaches over crust. Pour syrup over peaches. Chill until firm. Top with whipped topping.

Janice Y. Patterson

### **PEACH CUSTARD PIE**

**PEACHES:**

1 pkg. dried peaches  
1 c. sugar or to taste  
2 Tbsp. butter

**CUSTARD:**

4 eggs, separated  
1 c. sugar  
1 c. milk  
1/8 tsp. nutmeg  
1/8 tsp. salt  
2 Tbsp. flour  
1/2 stick margarine, melted  
1 tsp. vanilla extract  
1 (9 inch) pie shell (unbaked)

**PEACHES:** Cover dried peaches with water and boil until tender and all water is evaporated. Remove from heat and mash with a potato masher. Add sugar and butter; mix well and set aside.

**CUSTARD:** Heat oven to 325 degrees. Beat egg yolks until frothy. Blend flour into sugar and add to eggs. Add butter and stir well. Add vanilla and nutmeg to milk; stir into egg mixture. Place the cooled peaches in the bottom of the unbaked pie shell and spread evenly. Pour the custard mixture over the peaches. Bake until custard is set. Top with meringue made from the remaining egg whites.

Maxileen Dill

**PECAN PIE**

1 c. white syrup  
1/2 c. sugar  
2 Tbsp. melted butter  
3 eggs, beaten  
2 Tbsp. flour  
1 c. pecans

Melt butter; mix all ingredients together. Pour into unbaked pie shell. Bake for 30 minutes at 350 degrees or until mixture is set.

Mrs. Hubert Swift

### **PECAN PIE**

1 c. sugar  
3/4 c. light corn syrup  
1 stick margarine  
3 eggs, beaten  
1 c. pecans  
1/2 tsp. vanilla  
1/8 tsp. salt

Blend sugar, syrup, and margarine in saucepan. Cook over medium heat, stirring constantly, until mixture comes to a boil. Slowly pour hot mixture into beaten eggs; beating well. Add vanilla and salt. Pour into pie shell. Add pecans on top. Bake at 375 degrees for 40 minutes.

Hazel McPeake

### **PECAN PIE**

1 c. sugar  
1/2 c. white Karo  
1/4 stick butter  
3 eggs  
1 c. pecans  
1/4 salt  
1 (9 inch) pie shell

Mix the above ingredients and bring to a boil. Cook slightly. Beat eggs with a fork. Pour syrup over eggs, beating while pouring. Add a little vanilla and salt. Put pecans in pie shell. Pour syrup over pecans. Bake at 325 degrees until it sets in crust (middle may shake a little).

Juanita Wallace

### **PECAN PIE**

1 c. sugar  
2 Tbsp. butter, melted  
3 eggs, beaten separately  
Pinch of salt  
2 Tbsp. milk  
1/2 c. Karo syrup (white)

1 c. or more pecans  
1-9 inch pie crust

Add sugar and butter mixture to beaten eggs. In one operation, add salt, milk, and Karo. Add pecans. Lightly grease pie crust and sprinkle with flour. Pour mixture into crust. Bake at 300 degrees for 45 minutes to 1 hour or until the center is set. May need to cover with foil to keep edges of crust from becoming too brown.

Recipe of Ione Bobbitt.  
Frances Bobbitt

### **PEANUT BUTTER PIE**

4 3/4 oz. Rice Krispies  
4 Tbsp. peanut butter  
Sugar free chocolate instant pudding

Mix Rice Krispies and peanut butter; press into pan for crust. Mix pudding as directed on package. Pour into crust. Makes 4 servings.  
Weight Watchers exchange: One serving equals 1 fat, 1 bread, 1 milk, and 1 protein.

Jenny Frizzell

### **PEANUT BUTTER PIE**

2 c. sugar  
2 Tbsp. plain flour  
2 Tbsp. meal  
Dash of salt  
6 eggs, well beaten  
1 c. peanut butter  
1 3/4 c. Aunt Jemima red syrup  
2 tsp. vanilla  
2 Tbsp. margarine, melted  
2-9 inch deep unbaked pie shells

Mix all ingredients in order given and bake at 300 degrees for 1 hour and 10 minutes.  
Makes 2 pies.

Ailene Taylor

### **PINEAPPLE CHESS PIE**

4 whole eggs  
1 1/2 c. sugar  
1 Tbsp. meal  
1 small (8 1/2 oz.) can crushed pineapple  
1/4 tsp. salt  
1 Tbsp. flour  
1/2 c. melted butter

Beat eggs well. Add salt and sugar. Beat after each addition. Add meal, flour, and pineapple. Mix well. Add melted butter last. Pour in unbaked crust. Bake slowly at 350 degrees until well done, about 35 minutes.

Estelee Bailey

### **PUMPKIN CHESS PIE**

3 c. sugar  
2 sticks oleo  
2 Tbsp. flour  
6 eggs  
1/2 tsp. salt  
3 tsp. vanilla  
1 1/2 c. buttermilk  
2 c. pumpkin  
1 tsp. cinnamon  
1/2 tsp. nutmeg  
2 unbaked pie shells

Blend sugar, oleo, and flour until creamy. Add eggs, vanilla, and spices, beating well. Add buttermilk. Pour into unbaked pie shells. Bake for 10 minutes at 400 degrees. Reduce heat to 325 degrees for 45 minutes or until firm. Makes 2 pies.

Louise Oakley

### **PUMPKIN-ICE CREAM PIE**

1 pt. vanilla ice cream  
16 oz. can pumpkin  
1/2 tsp. ground ginger

1 tsp. cinnamon  
Dash of salt  
1 1/2 c. sugar  
1/2 pt. whipping cream  
1 tsp. vanilla  
1 c. slivered almonds  
1/4 c. sugar  
10 inch baked pie shell

Spread softened ice cream in bottom of a cold baked pie crust and freeze until firm. Combine pumpkin, 1 1/2 cups sugar, salt, spices, and vanilla; stir well. Beat whipping cream until light and fluffy; fold into pumpkin mixture. Spread over the ice cream layer; freeze. Before it gets too hard, cut into 8 pieces. Freeze hard. About 10 to 15 minutes before serving, spread Cool Whip on each slice and sprinkle almonds on top. Combine 1/4 cup sugar and 1 cup almonds; cook over low heat until sugar and almonds have browned, stirring constantly. Spread mixture in a thin layer on a buttered cookie sheet. Cool. Bread into small pieces.

Martha Sheehy

### **RAISIN PECAN PIE**

1 stick oleo, melted  
1 c. sugar  
2 Tbsp. milk  
2 eggs  
1 c. raisins  
1/2 c. nuts

Mix all together. Pour into uncooked 9 inch pie shell. cook for 1 hour at 350 degrees.

Katherine Dean

### **RHUBARB CUSTARD PIE**

1 1/2 c. chopped raw rhubarb  
1 1/2 c. sugar (scant)  
1 1/2 Tbsp. flour  
Pinch of salt  
Butter (size of an egg, about 2 to 3 Tbsp.)  
2 egg yolks (save the whites for meringue)

Mix all ingredients together and heat slowly. Watch closely as this mixture will stick easily until the butter and sugar start to melt. When it is slightly thickened, pour the hot mixture into an already baked pie shell. Add meringue if desired.

Wanda L. Whitlatch

### **RHUBARB PIE**

2 c. chopped rhubarb  
3 eggs, separated  
2 Tbsp. butter  
2 Tbsp. flour  
1/2 c. brown sugar  
1/2 c. white sugar

Mix together. Put in unbaked crust. Bake at 350 degrees until set. Put meringue on top.

Marie Deusner

### **RUTH'S APPLE PIE**

5 apples (peeled and sliced)  
2 Tbsp. flour  
1 c. sugar  
1/2 tsp. nutmeg  
1/2 tsp. cinnamon  
Pinch of salt  
1 large pie shell  
1 stick oleo  
1/2 c. pecans, chopped  
1/2 c. flour

Heat oven to 400 degrees. Mix apples with 1/2 cup sugar, flour, salt, and spices. Spoon into shell. Sprinkle with topping made of 1/2 cup sugar, 1/2 cup flour, and oleo, cut in until crumbly. Add nuts. Sprinkle over apples. Bake for 45 to 50 minutes until done.

Willie Mae Hayes

### **SOUR CREAM RAISIN PIE**

1 c. raisins  
Water  
1 1/2 c. sour cream or 1 c. cream and 1/2 c. milk  
1 c. sugar  
2 Tbsp. flour (heaping)  
4 egg yolks  
Vanilla

Cook raisins in enough water to cover. Add 1 1/2 cups sour cream or 1 cup cream and 1/2 cup milk. Mix 1 cup sugar and 2 tablespoons flour. Mix egg yolks and vanilla; add to sour cream and raisins. Add sugar and flour slowly; cook until thick. (Use egg whites for meringue.) Pour filling into baked 9 or 10 inch pie crust.

Sandy Schefcik

### **STRAWBERRY PIE**

1 c. sugar  
1 1/2 c. water  
2 1/2 Tbsp. cornstarch  
1 small box strawberry Jell-O  
1 qt. fresh strawberries

Cook sugar, water, and cornstarch until thick; add gelatin. Cool and then add strawberries. Pour into baked pie crust. Chill. Serve plain or with whipped cream.

Bobbie Stanfill

### **STRAWBERRY PIE**

2 c. sugar (less if berries are sweetened - 1 1/2 c.)  
4 Tbsp. corn starch  
1 small box strawberry jello  
1 1/2 c. water  
Fresh strawberries  
Baked pie shells

Mix sugar, corn starch, and dry jello. Add water. Bring to boil on medium heat, stirring often until thick. Let cool. Chill. Mix with strawberries.  
Use peach jello for fresh Peach Pie.

Brenda Tarter

## **STRAWBERRY PIE**

1 c. sugar  
2 Tbsp. corn starch  
1 c. boiling water  
1/2 tsp. salt

Mix sugar, corn starch, and salt. Add water. Cook until clear. Add 2 tablespoons strawberry jello. Add 6 drops of red cake coloring. Cool. Pour over 1 quart chilled strawberries in baked pie shell.

Elizabeth Holmes

## **STRAWBERRY PIE**

3 Tbsp. strawberry Jell-O  
1 c. sugar  
3 Tbsp. corn starch  
2 tsp. red food coloring  
1-10 oz. 7-Up  
1 1/2 pt. strawberries, sliced

Cook first 5 ingredients until thick and clear; let cool. Cook 9 inch pie crust and cool. Put strawberries in crust and pour above mixture over strawberries. Let set about 3 hours before serving.

Larue Cook

## **STRAWBERRY TART**

2 sticks margarine  
2 Tbsp. sugar  
8 oz. cream cheese (room temperature)  
2 c. confectioners sugar  
9 oz. Cool Whip  
1 qt. or more sliced strawberries  
16 oz. jar Continental strawberry glaze  
2 c. flour

Melt margarine in 13x9 inch baking dish. Add sugar to flour and sift into margarine. Pat over bottom of dish. Bake at 325 degrees until lightly browned (about 15 minutes). Cool. Beat cream cheese. Add sifted confectioners sugar; beat well. Fold in cool Whip. Spread over cold crust. Mix strawberries with the strawberry glaze. Spread on top of cream cheese. Or, you can make your own glaze as follows: 1 cup sugar, 2 tablespoons corn starch, 4 tablespoons strawberry jello, 1 cup water. Mix well and cook about 2 minutes.

Georgia Cross

### **SWEET POTATO PIE**

1-9 inch unbaked pie crust  
2 c. cooked mashed sweet potatoes  
1/2 c. (1 stick) margarine  
1 1/2 c. sugar  
3 eggs, well beaten  
2 tsp. vanilla  
1/4 c. milk  
1/4 tsp. nutmeg

Mash margarine with hot sweet potatoes. Beat in sugar, eggs, vanilla, and milk. Add salt to taste. Stir well. Pour into unbaked pie crust and bake in preheated oven at 350 degrees for 30 to 40 minutes. Do not overbake.

Dorothy Patterson

### **TENNESSEE RIVER MUD PIE**

1 c. graham cracker crumbs  
1 c. chopped pecans  
1 stick margarine, softened  
1 c. confectioners sugar  
1-8 oz. pkg. cream cheese, softened  
1 large ctn. whipped topping  
1 large pkg. chocolate instant pudding mix

Combine first 3 ingredients in a bowl. Press into bottom of 9x13 inch dish. Combine confectioners sugar, cream cheese, and 1/2 carton whipped topping in a bowl; mix well. Spread over crust. Prepare pudding using package directions. Spoon over cream cheese mixture. Top with remaining whipped topping. Keep in refrigerator. Serves 10.

Elizabeth Walker

## **TOLL HOUSE PIE**

2 eggs  
1/2 c. all-purpose flour  
1/2 c. sugar  
1/2 c. firmly packed light brown sugar  
3/4 c. butter, softened  
1 c. chopped pecans  
1-6 oz. pkg. Nestle's Toll House semi-sweet chocolate chips  
1-9 inch unbaked pie shell (deep dish if using frozen)

Preheat oven to 325 degrees. In large mixer bowl, beat eggs at high speed until foamy, about 3 minutes. Beat in flour, sugar, and brown sugar until well blended. Beat in softened butter. Stir in pecans and chocolate chips. Pour into pie shell. Bake for 55 to 60 minutes or until knife inserted halfway between edge and center comes out clean and top is golden brown. Let cool before cutting. Serve with ice cream if desired.  
If using deep dish crust, increase baking time by 10 minutes.

Leigh Ann Caldwell

## **PASTRY FOR FRIED PIES**

1 1/4 c. flour  
1/2 tsp. salt  
1/2 tsp. baking powder  
3 Tbsp. shortening  
3 Tbsp. butter  
3 Tbsp. ice water  
2 tsp. ice water

Sift together flour, salt, and baking powder. Cut in shortening and butter. Add water; blend well and let stand.  
Will keep for several days. Nettie Jones' recipe.

Kitty Miller

## **PIE CRUST**

7 Tbsp. melted margarine

1 c. plain flour  
2 Tbsp. milk  
1/4 tsp. salt

Combine ingredients in mixing bowl and work into a dough ball. Use fingers to spread dough evenly in pie pan. (Spreading should be done quickly and with a "cool hand," otherwise margarine has a tendency to separate.)

### **BUTTER CRUNCH PIE CRUST**

1/2 c. butter,  
1/4 c. brown sugar  
1 c. flour  
1/2 c. pecans, walnuts, or coconut

Heat oven to 400 degrees. Mix all ingredients with hand. Spread with hand in oblong pan. Bake for 15 minutes. Take from oven; stir. Press mix against sides and bottom of pan. Prepare filling. Pour in pie crust.

Mary Lancaster

### **EGG CUSTARD**

3 eggs  
1 Tbsp. corn starch or flour  
1/4 stick margarine  
1/2 tsp. vanilla  
3/4 c. sugar  
1 1/2 c. whole milk

Melt margarine in milk. Beat eggs. Mix with sugar and flour (or cornstarch). Pour milk over the above mixture. Put in pie crust gently. Bake for about 20 minutes at 375 degrees. Do not overbake.

Grace Lindsey

### **APPLE PIE**

2 c. grated apples, Gala apples  
1 1/3 c. sugar

2 Tbsp. flour  
3/4 stick margarine, melted  
1 tsp. vanilla  
1/2 tsp. cinnamon

Mix all ingredients well. Pour in unbaked pie shell. Bake at 300 for 45 minutes.  
Be sure to cook this long enough for the pie to brown on top just a little. This is delicious.

Ruby Scates

## **CHEESE PIE**

### **CRUST:**

14 graham crackers, crumbled  
1 stick melted butter or margarine  
salt and sugar to taste

### **FILLING:**

4-3-oz. packages cream cheese  
1/2 c. sugar  
2 eggs

### **TOPPING:**

1/2 pt. sour cream  
2 Tbsp. sugar

**CRUST:** Crush graham crackers and mix well with butter. Add salt and sugar and line pie plate.

**FILLING:** Mash cream cheese with sugar. Add eggs and beat only until well mixed. Pour into crust and bake 15 minutes in 350 degree oven.

**TOPPING:** Mix sour cream with sugar. Spread carefully over the pie and cook 5 more minutes. Chill and serve.

This is delicious served as is, but is also good with a raspberry sauce or apricot sauce poured over each serving.

Peggy Robins

## **CHOCOLATE COBBLER**

2 c. water  
1 3/4 stick margarine  
2 3/4 c. sugar, separated

1 1/2 c. self-rising flour  
2 tsp. chocolate  
1 c. sweet milk  
2 tsp. vanilla  
4 tbsp. chocolate

Bring to water to boil. Melt margarine in deep dish pan. Set aside. Mix together 1 1/4 cups sugar, flour, 2 teaspoons chocolate, sweet milk, and vanilla. Mix into a batter and pour over melted butter. Mix together 1 1/2 cups sugar and 4 tablespoons chocolate. Sprinkle over mixture in pan. Pour the water over dry mixture. Bake at 350 degrees for 30 to 32 minutes.

Juanita Neisler

### **FRIED PEACH PIES**

1 - 1-lb. can sliced peaches(well drained-1 1/2 c.)  
3 Tbsp. honey  
2 Tbsp. butter or margarine  
1 tsp. shredded lemon peel  
1 Tbsp. lemon juice  
1/4 tsp. cinnamon  
1 pkg. refrigerated biscuits

Combine first 6 ingredients. Cook over medium heat, stirring frequently, till thick and glossy (about 15 minutes). Separate biscuits: roll each to an oval shape, about 5 inches long. Place a rounded tablespoon of filling just off center, lengthwise, of each biscuit. Fold dough over and thoroughly seal edges with tines of fork. Fry in deep hot fat (375 degrees), turning once about 1 minute. Drain; sprinkle with confectioners' sugar. Makes 10. I do not sprinkle the confectioner sugar on.

Brenda Kelley

### **COCONUT PIE (MICROWAVE STYLE)**

1 c. sugar  
1/3 c. flour  
1/2 tsp. salt  
6 egg yolks, beaten well  
2 c. Half & Half  
1 tsp. vanilla  
1 c. coconut, the frozen pack  
2 Tbsp. butter

For top:

6 egg whites

1/2 c. sugar

Whisk the sugar, flour, salt, eggs, & half & half until well mixed. Microwave on HIGH for 2 minutes. Take out & whisk again. Microwave for 2 minutes. Repeat this two more times for a total of 8 min. microwaving.

Then, add vanilla, coconut, & butter stirring in good and pour into baked pie shell and top with meringue. Brown/bake in oven until top is golden brown to your desire.

Sheila Pollock

### **RUBY'S HICKORY NUT PIE**

1 regular pie crust

1 c. chopped hickory nuts

1/3 c. white syrup

1/3 c. white sugar

1/3 c. brown sugar, packed

2 tsp. butter

2 large eggs

1 pinch of salt

1/2 tsp. pure vanilla

Preheat oven to 300 degrees. Mix all together and pour into crust. Bake for 55 minutes. You can use pecans or walnuts.

Ruby (Mrs. Fred) Blankenship

### **CHOCOLATE COBBLER**

6 tbsp. butter

1 c. self-rising flour

3/4 c. sugar

1 1/2 tbsp. unsweetened cocoa powder

1/2 c. milk

1 tsp. vanilla extract

1 c. sugar

1/4 c. unsweetened cocoa powder

1 1/2 c. boiling water

Preheat the oven to 350 degrees. Melt butter in an 8 x 8 inch baking dish while the oven preheats. In a medium bowl, stir together the flour, 3/4 cup sugar, and 1 1/2 tablespoons cocoa. Stir in milk and vanilla until smooth. Spoon this batter over the melted butter in the baking dish. Stir together the remaining cup of sugar and 1/4 cup cocoa powder. Sprinkle over the batter. Slowly pour boiling water over the top of the mixture. Bake for 30 minutes in the preheated oven, until set. Serve slightly warm with ice cream. Makes 8 servings.

Rich, wonderful old-timey like cobbler!!! Great for potlucks and get-togethers. Fast, easy and always a hit!!! Great with ice cream!!

If you double the ingredients, use a 9x13 inch baking dish.

Betty Sheppard

### **APRICOT DESSERT**

2 c. toasted almond slivers  
4 c. vanilla wafer crumbs  
12 Tbsp. butter  
4 tsp. almond flavoring  
1/2 gal. vanilla ice cream  
20 oz. jar apricot preserves

Mix almonds, vanilla wafer crumbs, butter, and almond flavoring. Put 2/3 of crumbs in 9 x 13 inch dish. Layer as follows: 1/2 of ice cream, preserves, then other 1/2 of ice cream and remainder of crumbs. Freeze 24 hours. Serve with whipped cream. Serves 24.

Peggy Robins

### **APPLE-LEMON CHESS PIE**

1 c. sugar  
1/2 tsp. salt  
1 tsp. grated lemon rind  
4 eggs, beaten  
2 tbsp. lemon juice  
1/4 c. butter or margarine, melted  
1 c. unsweetened applesauce  
1 unbaked pie shell

Combine sugar, salt, and lemon rind; set aside. Combine eggs, lemon juice, butter and applesauce. Add dry ingredients and beat with electric mixer until mixture is blended.

Pour into unbaked pie shell. Bake at 450 degrees for 15 minutes. Reduce heat to 350 degrees and bake an additional 15 minutes or until set. Cool on a wire rack.

Janice Carnal

### **APPLE CRISP**

5 or 6 Granny Smith apples  
cinnamon  
1/3 c. melted butter  
1 c. plain flour  
1 1/2 c. sugar  
1 egg  
1/2 tsp. salt  
1 tsp. baking powder

In an 8 x 8 baking dish, put peeled and sliced apples. Sprinkle with cinnamon. In separate bowl, combine flour, sugar, egg, salt, and baking powder. Mix with a fork, until crumbly. I used hand mixer. Pour crumbs over apples; then, pour melted butter over crumbs. Bake 350 for 30 minutes.

I like my crust to be golden brown so I cooked it longer. It is great.

Ginny Belew Kmak

### **BUTTERMILK PIE**

1/2 c. butter (melted)  
1/2 c. sugar  
2 rounded tbsp. flour  
2 large eggs, beaten  
1 c. buttermilk  
1 tsp. vanilla  
1 - 9" regular pie crust

Preheat oven to 350 degrees. Have butter soft; add sugar. Stir together and add flour and eggs. Stir in buttermilk and vanilla. Pour into unbaked pie shell. Bake 45 to 50 minutes until done, testing with a toothpick. Cool completely.

Anita Mason

## **LEMON PIE**

1 large can Pet milk  
1 c. sugar  
1 pkg. unsweetened Lemon Kool-aid  
Graham cracker crust

Open Pet milk and pour into mixing bowl. Put in freezer until ice crystals begin to form. Take out, add sugar and beat until creamy. Stir in Kool aid. Pour into crust. If you are going to eat it that day leave in refrigerator; otherwise, put in freezer. If you use small pie crust, it will make 2 pies.

Wilma McPeake