

LL'S CHOCOLATE SHEET CAKE

1 stick butter
1/4 cup cocoa
1/4 cup and 2 tbsp. milk (may
need extra)

Preheat oven to 350°. Spray sheetcake pan with Pam®. Prepare cake mix following package directions. Pour into pan and bake 20 minutes or until toothpick comes out clean.

For frosting, place butter, milk, and cocoa in medium sauce pan. Stir on low heat until butter is melted. Add powdered sugar and vanilla. Stir until sugar is mixed well. Add pecans. Pour over cake.

3 1/2 - 4 cups powdered sugar
1 tsp. vanilla
1 cup pecans, chopped
1 box devils food cake mix

BUTTERFINGER CAKE

1 German Chocolate Cake
Mix
1 can sweetened condensed
milk

Follow recipe for cake on box. Once cake is baked and cooled poke holes all in cake. Pour condensed milk over cake slowly allowing it to seep down into cake. Then do the same with the caramel topping. Top cake with cool whip and top that with crushed butterfingers. Cool in refrigerator over night and serve.

1 jar caramel ice cream
topping
1 8 oz. whipped topping
3 crushed butterfingers

Cindy McCurdy

LEMON YOGURT CAKE

1 1/2 cups all purpose flour
2 tsp. baking powder
1/2 tsp. kosher salt
1 cup plain whole milk yogurt
1 1/3 cups sugar, divided
3 extra large eggs

2 tsp. grated lemon zest (2
lemons)
1/2 cups vegetable oil
1/3 cup freshly squeezed lemon
juice

Cakes, Cookies & Desserts

Beth Matthews