

and powdered sugar. Spoon over cake batter. Bake 40-50 minutes until cake is done in the center.

Carolyn Enix

BUTTERFLY SHORTCAKE

2 c. sifted flour
4 tsp. baking soda
3/4 tsp. salt
1/3 c. sugar

1/2 c. cream
1/4 c. water
1/2 c. shortening

Mix and sift flour, baking powder, salt and sugar. Mix cream and water. Cut shortening into flour, then stir in liquid rapidly. Drop dough by large spoonfuls on ungreased cookie sheet 2 inches apart. Bake at 425° for 15 minutes.

Lynn Berry

DUMP CAKE

1 c. crushed pineapple (2 1/2-size can)
1 can Wilderness cherry pie filling
1 box yellow cake mix
1 c. chopped nuts
1 1/2 sticks oleo

Grease a large baking dish. Dump pineapple and pie filling in bottom, then sprinkle cake mix on top. Add chopped nuts and top with diced oleo. Bake in slow oven at 325° for 1 hour. Serve with whipped cream.

Lynn Berry

EARTHQUAKE CAKE

1 c. pecans
1 c. coconut
1 box German chocolate cake mix
1 (8 oz.) cream cheese
1/2 c. margarine
1-lb. box powdered sugar
1 tsp. vanilla

Grease bottom only of a 10 x 14-inch cake pan. Preheat oven to 350°. Mix pecans and coconut and spread in bottom of pan. Prepare cake mix as directed on box and pour over pecans and coconut mixture. Mix together remaining ingredients and spoon over cake batter. Bake 45-50 minutes.

Lynn Berry

THE CAKE THAT DOESN'T LAST

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

1 1/2 c. oil
1 (8-oz.) can crushed pineapple
1 c. chopped pecans
1 tsp. vanilla
2 crushed ripe bananas

Mix dry ingredients with a spoon in a large bowl. Combine all of the wet ingredients. Stir wet ingredients into dry. Do not beat. Pour into a 9 x 13-inch pan spray with

Pam. Bake at 350° for 35-45 minutes. Cool completely. Sprinkle with confectioners' sugar or a simple butter or cream cheese icing.

Deb Kemper