



Cakes

Pear Cake

1/2 cup shortening
1/2 cup sugar
1 1/2 cups warm stewed pears
1 cup raisins 2 cups sifted flour
2 teaspoons baking soda
1 teaspoon cinnamon
1 teaspoon nutmeg or allspice
1/2 teaspoon ground cloves
1/2 teaspoon salt 1 1/2 cups pecans

Cream the shortening and sugar in a mixer bowl until light and fluffy. Add the pears and raisins, mixing well. Cool to room temperature. Sift the flour, baking soda, cinnamon, nutmeg, cloves and salt in a medium bowl. Add to the pear mixture gradually, mixing well. Stir in the pecans. Pour into a greased loaf pan. Bake at 325 degrees for 1 hour. Remove from the loaf pan and cool on a wire rack. Yield: 12 servings.

Mrs. Glen Robinson, Jonesboro

Pineapple Cake

1 (2-layer) package white cake mix
1 (6-ounce) package vanilla instant pudding mix
1 1/2 cups milk
8 ounces cream cheese
1 (20-ounce) can crushed pineapple, drained
8 ounces whipped topping
1/2 cup chopped pecans

Prepare and bake the cake mix using the package directions for a 9x13-inch cake. Cool in the pan on a wire rack. Beat the pudding mix, milk and cream cheese in a mixer bowl until smooth. Spread over the top of the cooled cake. Spread the pineapple evenly over the cream cheese. Top with the whipped topping. Sprinkle with pecans. Chill until serving time. Yield: 15 servings.

Marie Simon, Youngsville