

remaining whipped topping evenly over sandwiches. Sprinkle with remaining  $\frac{1}{4}$  cup pecans. Cover and freeze at least 2 hours. Let stand 5 minutes before serving; cut into squares. Drizzle with fudge topping. Yield: 10 servings.

## **VANILLA WAFER CAKE**

*Bobbie Vining*

**2 sticks margarine**  
**6 eggs**  
 **$\frac{1}{2}$  c. milk**  
**1 or 2 c. pecans**  
**2 c. sugar**

**1 (12 oz.) box vanilla wafers**  
**1 (7 oz.) can or pkg. coconut**

Cream margarine and sugar; beat until smooth. Add eggs, one at a time; beat well after each egg. Add crushed wafers. Add milk, coconut, and pecans. Pour batter into tube pan, greased and floured. Bake at 275° for 1½ hours or until done.

## **7-UP POUND CAKE**

*Daisy Whitney*

**3 sticks butter**  
**3 c. sugar**  
**5 eggs**

**4 c. flour (sift 3 times)**  
**2 Tbsp. lemon flavor**  
 **$\frac{3}{4}$  c. 7-Up**

Cream butter and sugar. Add eggs, one at a time; mix well. Add flour alternately with 7-Up; mix well. Add the lemon flavor; mix well. Bake in a 325° oven in a greased, floured pan for 1½ hours.

## **\$1,000.00 POUND CAKE**

*Daisy Whitney*

**1 lb. butter**  
**3 c. sugar**  
**6 eggs**

**4 c. sifted cake flour**  
 **$\frac{3}{4}$  c. milk**  
**2 tsp. flavor**

Cream butter; add sugar, one cup at a time. Cream until light and fluffy. Add eggs, one at a time, beating well after each addition. Add flour alternately with milk, beginning with flour and ending with flour. Add flavor with the last milk. Bake in a greased and floured pan or a Bundt type tube pan. Bake at 300° for 1½ hours.