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## **FRUIT COCKTAIL CAKE**

*Betty Sue Boyte*

<b>2 c. flour</b>	<b>1/4 tsp. salt</b>
<b>1 1/2 c. sugar</b>	<b>2 c. fruit cocktail, undrained</b>
<b>1/2 c. cooking oil</b>	<b>2 eggs</b>
<b>2 tsp. baking soda</b>	<b>1 tsp. vanilla</b>

Combine flour, sugar, oil, baking soda and salt. Mix well. Stir in fruit cocktail. Add eggs and vanilla. Bake at 350° for 20 to 30 minutes.

### **Frosting**

<b>2/3 c. evaporated milk</b>	<b>1/3 c. butter</b>
<b>2 egg yolks</b>	<b>2/3 c. chopped pecans</b>
<b>3/4 tsp. vanilla</b>	<b>1 c. coconut</b>
<b>2/3 c. sugar</b>	

Mix milk, sugar, eggs, vanilla and butter in small sauce pan and cook over medium heat. Stir constantly for 10 minutes. Add nuts and coconut, beating well. Spread on cooled cake.

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## **HEAVENLY HASH CAKE**

*Vickie Duncan*

<b>2 sticks margarine</b>	<b>1 c. chopped pecans</b>
<b>2 c. sugar</b>	<b>Vanilla to taste</b>
<b>4 eggs</b>	<b>1 1/2 c. flour</b>
<b>3 T. cocoa</b>	<b>1 1/2 c. miniature marshmallows</b>

Cream margarine, sugar, eggs, cocoa, nuts, vanilla and flour. Mix well. Pour into 9 x 13-inch baking dish. Bake at 350° for 50 minutes or until done. While cake is still hot, top with marshmallows; return to oven with heat off while marshmallows melt.

### **Frosting**

<b>3 T. cocoa</b>	<b>1 box powdered sugar</b>
<b>1 stick margarine</b>	<b>1 tsp. vanilla</b>
<b>6 T. evaporated milk</b>	

Melt cocoa and margarine in boiler. Add milk, sugar and vanilla. Mix well. Pour over warm cake.