
ORANGY WHITE CHOCOLATE MUFFINS

1³/₄ c. all-purpose flour *2 beaten eggs*
1/2 c. sugar *1/2 c. vanilla yogurt*
1 T. finely shredded orange peel *1/2 c. orange juice*
1 tsp. baking powder *1/3 c. butter, melted*
1/2 tsp. soda *1/2 c. white baking pieces*
1/4 tsp. salt

Grease 12 (2¹/₂-inch) muffin cups or line with paper bake cups. In medium bowl, stir together flour, sugar, orange peel, baking powder, soda and salt; make a well in the center. Combine eggs, yogurt, orange juice and melted butter. Add all at once to flour mixture. Stir just until moistened (batter will be lumpy). Stir in the white baking pieces. Spoon batter into prepared muffin cups, filling each almost full. Bake at 400° for 15 minutes or until golden brown. Cool in pan on rack for 5 minutes. Serve warm. Makes 12 muffins.

TWINKIE STRAWBERRY CAKE

Place 1 box Twinkies in pan (split Twinkies in half). Mix together:

1 lg. box instant vanilla pudding *1¹/₂ c. milk*

Then add:

1 can condensed milk *8 oz. Cool Whip*

Pour over Twinkies. Then place 2 large boxes of frozen strawberries, thawed, over top and refrigerate.

CAJUN CAKE

1 lemon cake mix
1 (20-oz.) can crushed pineapple,
drained and juice reserved

Topping:

1 stick butter *1 tsp. vanilla*
1 lg. can evaporated milk *1 (7-oz.) can coconut*
1 c. chopped pecans *1 c. sugar*

Mix cake by box directions, using pineapple juice and milk for liquid. Bake in 13 x 9-inch baking pan at 350° for 30 to 35 minutes. **For Topping:** Mix margarine, evaporated milk and sugar. Cook, stirring constantly, until mixture thickens. Add pecans, vanilla and coconut; pour over warm cake. Makes 12 to 16 servings.