



Mix well. Bake in tube pan in 350° oven for about 40 minutes. Mix together glaze ingredients and drizzle over cake.

FRENCH BUTTER CAKE (Cake with icing baked into it)

Loulda Andrews

1 box butter cake mix 1 stick butter, melted
2 eggs

Icing:

1 box confectioners' sugar 2 eggs
1 (8 oz.) cream cheese

Beat cake mix, eggs and butter until lumps are gone with mixer. Pour mix in 9 x 13-inch pan with oil in bottom. **Icing:** Mix 1 pound confectioners' sugar and 1 (8 ounce) cream cheese and 2 eggs. Beat until smooth. Pour over cake and cook 30 to 45 minutes on 350°. Don't overcook.

FRUIT COCKTAIL CAKE

Loulda Andrews

2 c. flour 2 eggs
1½ c. sugar 1 can fruit cocktail
2 T. baking soda ¼ tsp. salt

Icing:

¾ c. sugar ½ c. butter or margarine
½ c. evaporated milk 1 T. vanilla
1 c. coconut

Cake: Mix all ingredients and stir for 2 minutes. Pour in sheet cake pan. Mix ¼ cup brown sugar and ½ cup chopped nuts. Sprinkle over top of cake. Bake at 350° until done. **Icing:** Boil all ingredients 5 minutes. Do not remove from pan. While cake is still warm, pour icing over cake. Let stand until ready to serve.

FUDGE CRINKLES (VERY EASY)

Ruby Franklin

2 eggs 1 pkg. chocolate flavored cake mix
⅔ c. shortening

Heat oven to 375°. Blend eggs and shortening in mixing bowl. Add ½ of dry cake mix. Beat on medium speed with mixer until light and fluffy.

(continued)

