
amount of the flour, beating on medium speed. Add the remaining flour alternating with buttermilk-soda mixture. Stir in remaining vanilla, butter flavoring, flaked coconut and pecans. In a separate bowl, beat egg whites until stiff. Fold into cake batter. Pour into 3 (8-inch) greased and floured cake pans. Bake 45 minutes at 325°. Cool before spreading cream cheese icing between layers and on top and sides.

Cream Cheese Icing:

1 block cream cheese, softened *1 tsp. vanilla flavoring*
½ c. butter, softened *½ c. chopped pecans*
1-lb. box powdered sugar

In a large bowl, beat together cream cheese and butter. Add powdered sugar and vanilla extract. Beat until smooth. Add nuts and stir until well mixed. If too thin to spread, add a little more powdered sugar. If too thick, add a little cream or milk until you reach a good spreading consistency. Spread on cooled cake layers.

Linda Fugitt
David Fugitt

GRANANNIES

4 c. sugar *1 c. butter, melted*
4 c. flour *1 tsp. salt*
1 c. cocoa (or less) *1 T. vanilla*
6 eggs *2 c. pecans or walnut pieces*
1 c. shortening, melted

Beat eggs slightly, add sugar and stir. Melt shortening and butter together and add to egg mixture with cocoa. Mix flour, salt and nuts and add to egg mixture. Add vanilla and stir until mixed. Pour into well buttered 11 x 17 x ¾-inch cookie pan. Bake at 325° for 30-35 minutes. Freezes well. Do not overcook, better to be a little undercooked.

Elizabeth (Bettye) Brantley Ingram

GOEY GOOEY BUTTER CAKE

1 German chocolate cake mix *1 stick butter, melted*
2 eggs

(continued)