

tarts. Place on baking stone. Bake 15 minutes or until lightly browned.  
Makes 32 tarts.

*Nicole Jones*

## *F*RUIT COCKTAIL CAKE

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2 eggs	<i>½ c. oil</i>
1½ c. sugar	<i>½ c. brown sugar</i>
1 tsp. baking soda	<i>½ c. coconut</i>
1 can fruit cocktail	<i>Dash of nutmeg</i>
2 c. self-rising flour	

Beat eggs well and add sugar. Add baking soda to fruit. Add remaining ingredients and fruit to mixtures. Mix well. Bake at 350° for 45 minutes.

### *Icing:*

1 c. sugar	<i>1 c. pecans</i>
1 c. milk	<i>1 c. coconut</i>
1 stick butter	

Cook together sugar, milk and butter; boil 5 minutes. Add pecans and coconut after it is cooked. Spread over cake while cake is still hot.

*Nicole Jones*

## *M*OTHER'S UNCOOKED FRUIT CAKE

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<i>½ lb. butter (2 sticks)</i>	<i>1 jar maraschino cherries, chopped</i>
<i>1 jar marshmallow creme</i>	<i>1-2 c. chopped pecans</i>
<i>1 box raisins</i>	<i>1 box graham crackers, crushed</i>

Melt butter and marshmallow creme. In a large bowl, with the crushed graham crackers, add raisins, nuts, cherries and stir well. Pour melted butter mixture over crackers and mix well. Pour in a mold in refrigerator. I wrap mine in foil and freeze until ready to eat. Cut into small pieces before serving.

**Note:** With thanks to Mama, Doris Brantley.

*Debbie Brantley Harrison*  
*Rita Brantley Rinehart*