

CAKES, COOKIES & DESSERTS

COCONUT CREAM CHEESE POUND CAKE

½ c. butter or margarine, softened	3 c. all-purpose flour
½ c. shortening	¼ tsp. baking soda
1 (8 oz.) pkg. cream cheese, softened	¼ tsp. salt
3 c. sugar	1 (6 oz.) pkg. frozen coconut, thawed
6 eggs	1 tsp. vanilla extract
	1 tsp. coconut flavoring

Cream butter, shortening, and cream cheese; gradually add sugar, beating well at medium speed of an electric mixer. Add eggs, one at a time, beating after each addition. Combine flour, soda, and salt; add to creamed mixture, stirring just until blended. Stir in remaining ingredients. Pour batter into a greased and floured 10-inch tube pan. Bake at 325° for 1 ½ hours or until a wooden pick inserted in center of cake comes out clean. Cool in pan 10 to 15 minutes; remove from pan and let cool on a wire rack.

Elvie Newton

DR. PEPPER CAKE

Cake:

1 box pineapple cake mix	⅔ c. cooking oil
1 pkg. vanilla instant pudding mix	10 oz. Dr. Pepper
4 eggs	

Combine ingredients and mix well. Add one 10 oz. container of Dr. Pepper. Mix well and pour into three greased and floured cake pans. Bake in preheated 350° oven for 30 minutes or until done.

Frosting:

2 c. sugar	2 eggs
3 tbsp. cornstarch	1 lg. can crushed pineapple
1 stick margarine	

Sift the sugar and cornstarch together. Cook all ingredients until thick. Cool. Spread on cake.

Yvonne Sutton