

**CAKES,**

- 2 pkg. unflavored gelatin
- 1 c. boiling water
- 1 tsp. lemon extract
- 1 c. sugar
- 1 medium coconut
- 1 apple
- 2 c. pecans
- 1 Angel Food Cake (store bought)

Melt gelatin in 4 teaspoons cold water. Add boiling water. Add lemon extract and sugar. Place in freezer until it begins to gel. Add Cool Whip to mixture. Add pecans. Place Saran Wrap inside bowl. Crumble cake in layer in bottom of bowl. Cover with gelatin mixture. Repeat layers until all is used. Top with small carton of Cool Whip and coconut. Refrigerate 2 hours.

*Gloria Jones*

**PEANUT BUTTER SPECIALS**

- 1/2 c. peanut butter
- 1/2 c. finely chopped raisins
- Dash of salt
- 1 tbsp. orange juice
- 1 loaf bread-white or dark

Mix and spread on bread. Cut into triangles.

*Shelby Jones*

**TOMATO SOUP CAKE**

- 3 tbsp. Crisco shortening
- 1 tsp. cinnamon
- 1/2 tsp. cloves
- 1/2 tsp. nutmeg
- 1 c. sugar
- 1 1/2 c. sifted flour
- 1 tsp. baking powder
- 1 tsp. soda
- 1 can tomato soup

Cream Crisco, cinnamon, cloves, and nutmeg together. Add other ingredients and mix well. Bake in two cake pans at 300° about 30 minutes. Stack with confectioner sugar icing.

*Yvonne Sutton*