

CALIFORNIA AND HAWAII



MORNING GLORIOUS MUFFINS

2 c. flour	3/4 c. coconut
1 1/4 c. sugar	1/2 c. raisins
2 tsp. soda	1/2 c. chopped nuts
2 tsp. cinnamon	3 eggs
1 1/2 c. shredded carrot	1 c. vegetable oil
1 1/2 c. peeled, chopped apple	1 1/2 tsp. vanilla

In medium bowl, put 2 cups flour, 1 1/4 cups sugar, 2 teaspoons soda, and 2 teaspoons cinnamon. In different large bowl, combine 1 1/2 cups shredded carrot, 1 1/2 cups peeled, chopped apple, 3/4 cup coconut, 1/2 cup raisins, and 1/2 cup chopped nuts. In small bowl, put 3 eggs (beaten), 1 cup oil, and 1 1/2 teaspoons vanilla; pour into (large) bowl and mix well, then add to dry ingredients and mix well (by hand) together. Fill paper lined muffin pan (1/2 full). Bake at 375° for 18 to 20 minutes.

SOUR CREAM COFFEE CAKE

1/2 c. butter or margarine	2 c. all-purpose flour
1 c. sugar	1 tsp. baking soda
2 eggs, beaten	1 tsp. baking powder
1 tsp. vanilla	1/2 tsp. salt
1 c. sour cream	

Filling:

1/4 c. sugar	1/4 c. chopped nuts
1/4 c. cinnamon	

Preheat oven to 350°. Cream together butter and sugar. Add eggs and vanilla. Sift together flour, salt, baking soda, and powder. Add in 3 parts the flour mixture and sour cream, beginning and ending with flour mixture. Pour 1/2 batter into greased and floured 10 inch tube pan. Sprinkle 1/2 filling over batter. Pour remaining batter into pan and top with rest of filling. Bake 40 to 50 minutes or until lightly browned and toothpick inserted into cake comes out clean.