



LEMON PECAN FRUIT CAKE

Ellen Kinney

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| 4½ c. flour | 1 lb. butter |
| 1 lb. candied cherries | 2¼ c. sugar |
| 1 lb. mixed candied fruit | 6 eggs |
| 1 qt. chopped pecans | 2 oz. pure lemon extract |

Mix flour with fruit and nuts. Cream butter and sugar. Add eggs 1 at a time. Blend in lemon extract. Stir creamed mixture into floured fruit. Bake in a large tube pan at 275° over a pan of water for 2 hours or until done when tested with a straw. **Note:** If you don't like the mixed candied fruit, use extra cherries. This is what I do.

MINI CHEESECAKES

Placida Stinson

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| 12 vanilla wafers | 1 tsp. vanilla |
| 2 (8-oz.) pkgs. cream cheese | 2 eggs |
| ½ c. sugar | |

Line muffin tin with foil liners. Mix well the remaining ingredients. Pour over wafers, filling ¾ full. Bake 25 minutes at 325°. Remove from pan when cool. Chill. Top with fruit or Cool Whip.

MISSISSIPPI MUD CAKE

Patricia Stoffer
In Memory of Alma Russell

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| 4 eggs, well beaten | 1½ c. flour |
| 1 c. butter or margarine | 1⅓ c. flaked coconut |
| 2 T. cocoa | 1 c. chopped nuts |
| 1 tsp. vanilla | 1 (7-oz.) jar marshmallow creme |

Topping:

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| ½ c. butter or margarine | 1 tsp. vanilla |
| ½ c. milk, cream or evaporated milk | 1 (1-lb.) box powdered sugar, 4 c. |
| ⅓ c. cocoa | ½ c. chopped nuts |

Cream butter, sugar and cocoa until fluffy. Add well beaten eggs and vanilla. Add flour and mix well. Stir in coconut and nuts. Spread in well greased and floured 10 x 15-inch sheet cake pan. Bake at 350° for 30 to 40 minutes. Do not overbake! Remove from oven and spread at once with marshmallow creme. Let cool completely and add topping. **Topping:** Melt butter and milk until hot. Sift cocoa and powdered sugar.

(continued)

