

CAKES, COOKIES & DESSERTS

**AUNT MAT'S FRESH APPLE CAKE**

2 eggs, well beaten	2 c. sugar
1 ½ c. cooking oil	3 c. peeled and chopped apples
3 c. sifted flour (plain)	½ tsp. salt
1 tsp. soda	2 tbsp. vanilla
2 tsp. cinnamon	1 c. raisins
1 c. chopped pecans	

Mix eggs and sugar. Add remaining ingredients. Spray bundt pan well with non-stick cooking spray. Add cake mixture. Bake in preheated 325° oven for approximately 1 ½ hours. Test for doneness after 1 hour and 15 minutes. Cool 10 minutes before removing from pan.

*Donna Elliott*

**FESTIVE NO-BAKE FRUIT CAKE**

1 c. evaporated milk	¼ tsp. cloves
4 c. miniature marshmallows	2 c. seedless raisins
6 tsp. rum flavoring	1 c. finely cut dates
8 c. fine graham cracker crumbs	1 ½ c. broken nuts
½ tsp. cinnamon	1 ½ c. chopped candied fruit
½ tsp. nutmeg	

Arrange candied cherries and a few nuts in mold to garnish. Combine milk, marshmallows, and rum flavoring. Combine remaining ingredients; work in milk mixture until all crumbs are moist. Pack in well greased bundt pan. Chill for two days before serving.

*In memory of Isabell Connell*

**WHITE TRASH**

4 ½ c. Golden Grahams cereal	1 ½ c. broken pecans (slightly toasted)
3 c. Rice Chex cereal	
1 c. pretzels (optional)	1 ½ lb. white almond bark

Mix all ingredients together except for the white chocolate. Melt white almond bark in the microwave 30 seconds and stir, 30 seconds and stir until it is a smooth consistency. Pour white chocolate over the cereal mixture, stirring to coat the cereal and pecans. Spread on cookie sheet and let harden, about 30 minutes. Break apart. Store in Ziploc or airtight container.

*Dusty Butler  
Postmaster*