

COCONUT PECAN BUNDT CAKE

1 box butter pecan cake mix
1 box coconut pecan icing mix
4 eggs

1 c. oil
1 c. water

Combine all ingredients in large mixing bowl. Mix until well blended. Pour into oiled and floured bundt cake pan. Bake at 350° for approximately 1 hour or until cake pulls away from sides of pan. Can be stored several days wrapped in foil in refrigerator. The longer it sets, the better it gets.

Fran Shopper

APPLES AND PEANUT BUTTER

Slice up 4 apples. Next you put 5 scoops of peanut butter. Last you mix. Then you have Apples and Peanut Butter.

*Devoni Calhoun
Oak Grove 5th Grade*

THAT CHOCOLATE STUFF

3 c. cold milk
2 pkg. instant pudding & pie filling, chocolate flavor
1 (8 oz.) tub of Cool Whip, thawed

1 (12 oz.) pound cake (vanilla, chocolate, or marble) cut in cubes
½ c. chocolate syrup
4 Heath or Skor bars, chopped

Pour milk into large bowl. Add pudding mixes. Whisk with wire whisk 2 minutes. Let stand 5 minutes. Gently stir in 2 cups of the whipped topping.

Arrange ½ of pound cake (cut in ½ inch cubes) in 3 ½ quart serving bowl. Drizzle with ½ of the chocolate syrup. Layer with ½ of the chopped candy bars and ½ of the pudding mixture. Repeat layers, ending with pudding mixture.

Refrigerate 1 hour or until ready to serve. Garnish with remaining whipped topping. Sprinkle with additional chopped candy bars, if desired. Drizzle additional chocolate syrup over the top, if desired. Store leftover dessert in refrigerator. Makes 12 servings.

*Jackie Hallman
Lake Village, AR*