

Combine biscuit mix, granulated sugar, mace, eggs, milk, vanilla and 3 T. of butter in a large bowl. Beat with an electric mixer at low speed ½ minute to blend ingredients. Increase speed to medium-high; beat 4 minutes. Scrape side of bowl often with rubber spatula. Turn batter into a buttered 9"x13"x2" pan; spread evenly. Bake in a 350° oven for 30 minutes or until center of cake springs back when lightly pressed with fingertip. Cool cake a few minutes on wire rack. Set oven temp. to broil. Combine brown sugar and remaining 3 T. butter in a small bowl; stir in coconut and walnuts. Peel bananas; slice diagonally and arrange petal fashion, overlapping on top of cake. Sprinkle with brown sugar mixture. Broil with top 3 inches from heat, just until topping is bubbly and lightly browned, about 2 minutes (watch carefully while browning). Cool cake on wire rack. Cut into squares while still warm.

ITALIAN NO BAKE CAKE

Barbara Hall

1 box of vanilla wafers	1 pkg. of coconut
1 can of crushed pineapple	1 (8 oz.) container of Cool Whip
¼ c. lemon juice	1 sm. jar of cherries
1 can sweetened condensed milk	

Layer the bottom of dish with vanilla wafers. Mix in a bowl the lemon juice and condensed milk. Then add pineapple and mix all together. Pour this over the vanilla wafers in the dish. Add another layer of the vanilla wafers on top of this. Top with Cool Whip, coconut and cherries. Refrigerate overnight. You can replace coconut with toasted pecans if you like.

LAZY PIE

Kevin Albritton, Sr.

1 T. baking powder	⅔ c. milk
1 c. flour (all purpose)	1 stick of butter
1 c. sugar	2½ c. sweetened fruit
Pinch of salt	

Melt, in a 9 inch baking dish, 1 stick of butter. Mix, in a bowl, baking powder, flour, sugar, salt and milk. Pour into butter, but do not stir. Pour 2½ c. sweetened fruit on top of batter, do not stir. Bake at 350° for about 45 minutes or until nicely brown.

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(1.5)
brof
4 c. of
chip

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