

**BANANA PINEAPPLE CAKE**

3 c. sifted flour (plain)	1 ½ c. oil
1 tsp. soda	1 c. crushed pineapple, drained
2 c. sugar	1 c. nuts, chopped
1 tsp. salt	2 c. mashed ripe bananas
1 tsp. cinnamon	1 tsp. vanilla
3 eggs	

Mix dry ingredients in large bowl. Make well in center of mixture. Add remaining ingredients. Stir, do not beat, until blended. Bake at 350° for 75 minutes in greased floured tube pan. May glaze if desired.

*Joyce Thames*

**BLACKBERRY JAM CAKE**

1 c. butter	1 tsp. nutmeg
2 c. sugar	½ tsp. allspice
1 c. buttermilk	1 c. pecans, chopped
3 ½ c. flour	1 c. raisins
1 tsp. salt	1 c. blackberry jam
1 tsp. soda	2 tsp. baking soda
1 tsp. cinnamon	

Cream sugar and butter, add eggs, beat well. Sift dry ingredients together. Add to egg mixture alternately with buttermilk. Fold in jam. Bake in 10-inch greased and floured Bundt pan at 350° for 45 to 60 minutes. Cool completely.

*Dorothy Copeland*

**CARAMEL FROSTING**

¼ c. butter	3 Tbsp. milk
¾ c. firmly packed brown sugar	2 c. powdered sugar

Melt butter, stir in sugar. Cook over low heat for 2 minutes. Add milk. Bring to full boil. Cool to lukewarm without stirring. Add powdered sugar. Beat until smooth and of spreading consistency.

*Mary Jo Bankston*