

CAKES, COOKIES & DESSERTS

CARAMEL CREAM DESSERT

3 oz. cream cheese	½ pound cake, sliced (angel food cake works fine)
2 c. whipped topping (or Cool Whip)	3 Tbsp. pecans
1 c. caramel topping	2 cans sliced peaches, drained
	½ pt. strawberries

Beat cream cheese. Add whipped topping and ½ cup caramel topping. Place pound cake slices in bowl. Drizzle with ½ cup caramel topping. Spread evenly with ½ of cream cheese. Sprinkle with 1 tablespoon chopped pecans. Top with peaches and strawberries. Spread rest of cream cheese mixture over fruit. Sprinkle with 1 tablespoon pecans and ¼ pint berries. Cover and refrigerate at least 2 hours.

Louella Sasser

RUM CAKE (11-7)

2 sticks butter	⅛ tsp. salt
2 c. sugar	1 tsp. almond extract
6 eggs	2 Tbsp. rum extract
2 c. plus 3 Tbsp. sifted flour	

Rum Sauce:

1 ½ sugar	2 Tbsp. white corn syrup
¼ c. water	2 Tbsp. rum extract

Cream butter, then blend sugar. Add eggs one at a time, beating well after each addition. Add flour and salt all at once. Blend in rum. Bake in a 2-quart loaf pan or tube pan for 1 hour and 45 minutes at 300°.

Sauce: Bring sugar, water and syrup to a boil. Remove from heat and add rum. Pour over cake while still warm.

Yvonne Tyson

They shall not hunger nor thirst, neither shall the heat nor sun smite them, for He that hath mercy on them shall lead them, even by the springs of water shall He guide them.

Isaiah 49:10