

CAKES, COOKIES & DESSERTS**FROSTING FOR BLACKBERRY JAM CAKE**

½ c. brown sugar	1 egg
½ c. white sugar	3 tsp. water
1 tsp. vanilla	

Mix in double broiler for 7 minutes. Add vanilla, beat until thick. Spread on cake.

Dorothy Copeland

DELUXE POUND CAKE

½ c. Crisco (no substitute)	1 ½ tsp. coconut extract
2 sticks margarine or butter	1 tsp. rum extract
3 c. sugar	3 c. flour (plain)
5 eggs	½ tsp. baking powder
1 c. milk	¼ tsp. salt

Cream shortening, butter and sugar together until light and fluffy. Add coconut and rum flavoring; mix well. Add eggs (one at a time). Beat well. Mix all dry ingredients, then dry ingredients and milk, alternately, starting with flour. Bake at 325° for about 1 ½ hours. Use a big loaf pan that has been greased and floured.

Evie McIntyre Kennedy

ORANGE SLICE CAKE

2 sticks oleo	1 pkg. chopped dates
2 c. sugar	1 pkg. orange slice candy (about 2 c.), cut fine
4 eggs	1 c. orange juice
3 ½ c. flour (plain)	1 c. powdered sugar
1 tsp. soda in ½ c. buttermilk	
1 c. or more chopped pecans	

Cream sugar and oleo, add eggs one at a time. Add flour and milk alternately. Bake 1 hour and 45 minutes at 275°. Add one cup orange juice mixed with 1 cup powdered sugar. Pour over cake and let set until juice soaks in, then take out of pan. The orange juice and powdered sugar are optional.

Willie Mae Hurley