LUSCIOUS ORANGE DESSERT

GLYNDA WALKER

1 box graham cracker crumbs
16 oz sour cream
1 can Eagle Brand Milk
2/3 c instant Tang
8 oz Cool Whip
1/2 c chopped nuts

In a 9 x 13" pan bake a crust following directions on cracker crumb pkg. Mix sour cream, Eagle Brand & Tang. Pour over crust. Top with Cool Whip. Sprinkle with nuts.

MISSISSIPPI MUD CAKE

ELAINE OWEN

2 stks margarine, melted
4 eggs, beaten
2 c sugar
1/3 c sugar
1/3 c cocoa
1 1/2 c flour
marhsmellow cream

ICING
1 stk margaring, melted
1 box powdered sugar
1/3 c cocoa
1/4-1/2 c milk
1 c chopped pecans

Mix margarine & cocoa, set aside. Beat eggs, add flour & sugar. Mix with cocoa mixture. Bake at 350' for 20-25 minutes in a 9 x 13" pan sprayed with Pam. As soon as cake is removed from oven spread marshmellow cream over top.
ICING: Blend margaring & cocoa. Add powdered sugar, thinning with milk. Stir in pecans. Spread over cream swirling into cream slightly. Serve from pan.