

REFRIGERATOR CAKE

Betty Allen

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| 1 pkg. yellow cake mix | 1 lg. container Cool Whip |
| 1 can sweetened condensed milk | 1 pkg. flaked coconut, optional |
| 1 lg. can crushed pineapple, drained | |

Prepare cake according to package directions. While hot, poke holes with toothpick all over top of cake. Pour the condensed milk over entire cake. Pour pineapples over cake and spread. Spread Cool Whip on top and sprinkle with coconut, if desired. Cover good and keep in refrigerator. Stays moist for days.

SAD CAKE

Charlotte Brackett

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| 1 box light brown sugar | 1 tsp. vanilla |
| 2 c. biscuit mix | 1 to 2 cups nuts, chopped |
| 1/2 c. oil | 1 c. coconut |

Mix sugar, biscuit mix, oil, vanilla, nuts and coconut. Pour into 9 x 13 baking dish and bake at 350° for 45 minutes. Its supposed to fall - its sad.

SINFUL CHOCOLATE CAKE

Beth Herring

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| 1 pkg. flaked coconut | 1 (8-oz.) pkg. cream cheese |
| 1 c. chopped pecans | 2 T. milk |
| 1 German chocolate cake mix | 1 lb. powdered sugar |
| 1 stick margarine | |

Spray bottom of 9 x 13-inch pan with Pam. Spread coconut on bottom of pan, then spread chopped pecans over coconut. Mix German chocolate cake as directed on package, and pour over the coconut and pecans. Cream margarine, cream cheese, milk and powdered sugar. Pour over top of cake mix. Bake at 350° until it tests done in center.