

BUTTER POUND CAKE

Jenise Wilson

1/2 lb. real butter
1/2 c. water

3 c. sugar

Mix well above ingredients.

1 c. milk
3 c. sifted flour (Swan flour)
1 tsp. baking powder
1/8 tsp. salt

1 tsp. coconut flavoring
1 tsp. rum flavoring
5 lg. eggs or 6 med. eggs

Mix in above ingredients, adding eggs, one at a time, and beat well after each egg. Bake in greased, lightly floured tube pan at about 350° for 1 1/2 hours. Preheat oven.

SOUR CREAM CAKE

Jenise Wilson

1 box yellow cake mix
1 c. sour cream
1/2 c. sugar

1/2 c. cooking oil
4 eggs

Mix the above ingredients together and beat well. Bake at 325° for 45 to 50 minutes, until done. Flour pan well. Preheat oven.

APPLE DAPPLE CAKE

3 c. all-purpose flour
2 c. sugar
1 tsp. soda
1/2 tsp. salt
3 beaten eggs
1 c. oil
1/2 c. apple juice

2 tsp. vanilla
3 c. finely chopped apples
1 c. chopped pecans
1 c. packed brown sugar
1/4 c. butter
1/3 c. whipping cream

In very large mixing bowl, combine flour, sugar, baking soda and salt; make a well in center and set aside. In a medium bowl, combine eggs, oil, apple juice and vanilla. Stir in apples and nuts. Add egg mixture to dry ingredients, stirring just until moistened. Spread batter in a greased and

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