

CINNAMON-RAISIN GRANOLA *Veronica Atcheson*

4 c. old-fashioned oats **¼ c. honey**
1 c. shredded coconut **1 tsp. ground cinnamon**
¼ c. packed brown sugar **1½ tsp. vanilla extract**
¼ c. vegetable oil **1 c. raisins**

Combine oats and coconut; set aside. In saucepan combine sugar, oil, honey, and cinnamon; bring to boil. Stir in vanilla after removing from heat. Pour this over oat mixture and stir to coat. Spread on large baking sheet. Bake at 350° for 15 to 20 minutes. Stir occasionally. Cool and add raisins. Store in an airtight container.

DEATH BY CHOCOLATE *Tammy Grayson Respiratory Department*

Ingredients for 1 cake:

1 box chocolate cake mix **8 oz. Cool Whip**
1 large box chocolate **Pecans, chopped**
pudding (instant)
1 small box chocolate
pudding (instant)

Mix cake mix according to directions on box. Pour into 9x13 inch pan and bake according to directions on box. Let cool, then crumble up into the bottom of a serving bowl.

Mix pudding according to box directions and pour over the top of the cake. Top with Cool Whip and chopped pecans.

FLUFFY BUTTER FROSTING *Ethel C. Dowe Mother of Lisa Nesmith*

6 Tbsp. flour **1½ c. sugar**
1½ c. milk **1 tsp. vanilla**
¾ c. butter

Mix flour and milk and cook until thick, stirring constantly. Cool. Cream butter, sugar, and vanilla until fluffy. Add milk mixture and blend well. Spread on cake layers.