

## MOON CAKE

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1 c. water  
1/2 c. butter  
1 c. flour  
4 eggs  
1 (8-oz.) pkg. cream cheese\*  
2 sm. boxes vanilla instant  
pudding

Milk to prepared pudding  
1 (8-oz.) ctn. whipped topping  
Chocolate syrup  
Nuts (opt.)

Preheat oven at 400°. Bring water to a boil with butter. Add flour all at once and stir rapidly until mixture forms a ball. Remove from heat and cool a little. Add eggs, one at a time, beating until shiny. Spread into an ungreased 10 x 15-inch jelly-roll pan. Bake for 30 minutes. Cool. Beat cream cheese until creamy. Prepare pudding and blend with cream cheese. Spread on crust. Top with whipped topping. Drizzle with chocolate syrup and nuts. \*Can be made without cream cheese (lighter).

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## EARTHQUAKE CAKE

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1 c. coconut  
1 c. broken pecans  
1 German chocolate cake mix  
and ingredients needed to  
make cake (water, eggs, oil)

1 (8 oz.) cream cheese  
1 cube margarine or butter,  
melted  
1-lb. box powdered sugar

(continued)