



## CAKES

### 1, 2, 3 POUND CAKE

Wanda Thomas Hill

1 cup oil  
1 cup milk  
2 cups self-rising flour  
2 cups sugar

3 tsp. (each) coconut, rum, and  
vanilla flavoring  
4 eggs

Mix together eggs, sugar, and oil. Add flour, milk and flavoring. Beat 2 minutes on medium speed. Bake in tube pan for 40 to 45 minutes at 350 degrees. Glaze: ½ stick melted butter, 2 cups confectioners sugar, ½ tsp. rum flavoring, and enough milk to make a thin glaze.

### 1-2-3-4 CAKE

Dian Dartlon Maxwell

1 cup butter  
2 cups sugar  
3 cups sifted cake flour  
½ teas. salt

3 teas. baking powder  
4 eggs  
1 cup milk  
1 ½ teas. vanilla

Cream butter & sugar 10 minutes...sift together flour, salt & baking powder...add eggs 1 at a time to the creamed mix, mixing well after each...stir together the milk & vanilla...add flour mix alternately with milk mix to the cream & egg mix...blend till smooth after each addition...pour into 3 greased & floured cake pans... bake 25 to 30 minutes at 375 degrees...cool, ice and enjoy! Would be great with Aunt Elva's Peanut Butter Icing!

### 7-UP POUND CAKE

Angie Thomas Glascock

3 C. plain flour  
2 sticks butter  
5 eggs  
½ c. crisco

3 C. sugar  
1 ½ teas. vanilla  
10 oz. 7up

Mix all ingredients except 7-up. Add 7-up, mix well. Bake 350° about 1 hour.

