

OUT OF THIS WORLD CAKE

1 (13 oz.) box graham cracker
crumbs
4 eggs
1 can flake coconut
2 c. sugar

1 c. pecans
2 sticks oleo, melted
1 c. milk
2 tsp. baking powder
1 medium can crushed pineapple

Icing:

1 stick oleo
1 box powdered sugar

1 tsp. vanilla
1 (8 oz.) pkg. cream cheese

Mix cracker crumbs, eggs, coconut, sugar, milk, pecans, margarine and baking powder together well. Bake in a 9 x 13-inch pan at 350° for 35 to 40 minutes. Remove cake from oven and immediately spoon crushed pineapple with juice over top. Let cool before icing.

Icing: Mix margarine, powdered sugar, cream cheese and vanilla together until soft. Ice cake.

*Dossie Jones
Bastrop, LA A/G*

APPLE CAKE

3 eggs
1 ¼ c. oil
2 c. sugar
2 ½ c. self-rising flour

2 medium apples, chopped
1 c. shredded coconut
1 c. walnuts or pecans, chopped

Topping:

½ stick butter
½ c. brown sugar

⅓ c. milk

Blend eggs, oil and sugar until creamy. Add flour, a little at a time. Blend well. Batter will be stiff. Fold in apples, coconut and nuts. Pour into tube pan and bake for 1 hour at 350°. Remove from pan after 30 minutes.

For Topping: Mix butter, sugar and milk in saucepan. Boil for 3 minutes and pour over cake.

*Ella Mae Wade
Vice President of Pioneer Assembly of God W. M.'s*