

TREASURE CAKE

1 c. butter (2 sticks)	1 tsp. baking powder
1 c. sugar	1 c. sour cream
2 eggs	1 tsp. baking soda
2 tsp. vanilla	Dash of salt
2 c. cake flour	

ICING:

$\frac{1}{2}$ c. brown sugar, packed	1 tsp. cinnamon
$\frac{1}{4}$ c. sugar	1 c. chopped pecans or walnuts

Sift together flour, baking powder and soda. Set aside. Cream butter, sugar, vanilla, eggs and salt. Add half of flour mixture and half of the sour cream to butter mixture. Beat 1 minute; add remaining flour and sour cream and beat 1 minute more. Grease and flour a 9 x 13 inch pan. Spread $\frac{1}{2}$ of cake batter in pan. Sprinkle $\frac{1}{2}$ of icing mixture on batter. Carefully pour and spread remaining batter and top with remaining icing. Bake in 350° oven for 35 to 40 minutes.

Priscilla Worsham

ORETHA'S CAKE

1 box Duncan Hines golden butter recipe cake mix	1 c. oil
1 c. milk	4 eggs
	1 tsp. butter flavoring
	1 tsp. vanilla flavoring

Mix the above. Stir in 1 package Betty Crocker Homestyle dry coconut and pecan frosting mix. Bake at 325° in Bundt pan for 45 to 50 minutes.

Linda Ragan