

SOUR CREAM COCONUT CAKE

1 box yellow cake mix

Mix according to directions. Bake in tube pan. Cool completely and slice into three layers.

1 c. sour cream

1 box confectioners' sugar

Mix real well and fold in about 10 ounces Cool Whip.

1 can Angel Flake coconut

Toast enough coconut to sprinkle on top of cake. Set aside. Reserve enough coconut to sprinkle between layers. Mix remaining coconut into frosting. Frost cake with Cool Whip mixture. Sprinkle toasted coconut on top of cake. Store in refrigerator.

Joyce Grubbs

SWEET POTATO PIE

3 c. mashed cooked potatoes

1 tsp. cinnamon

3 T. melted butter

1 tsp. lemon extract

2 c. sugar

1/2 tsp. vanilla

6 eggs

2 c. sweet milk

Pinch salt

Mix together. Pour into unbaked pie crust. Bake for 10 minutes at 450°. Reduce heat to 325° and bake about 30-35 minutes.

Joyce Grubbs

DIETER'S DELIGHT

1 pkg. sugar free instant vanilla pudding

1 (8-10-oz.) pkg. frozen strawberries, without sugar

1 pkg. sugar free instant strawberry Jello

1/2 angel food cake, cubed in 1-inch pieces

3 c. skim milk

1-2 c. Cool Whip

Mix pudding with 3 cups skim milk. Pour 1 cup into bottom of 9 x 13-inch Pyrex dish. Put angel food cake on top of this. Mix remainder of pudding with Cool Whip. Spread this mixture on top of cake. Add frozen strawberries to prepared Jello. Stir until strawberries are separated and Jello is cool. Poke holes in pudding/cake and pour Jello mixture over entire cake. Chill at least 4 hours.

Linda Holley

COCONUT PECAN BUNDT CAKE

1 box butter pecan cake mix

1 c. oil

1 box coconut pecan icing mix

1 c. water

4 eggs

Combine all ingredients in large mixing bowl. Mix until well blended. Pour into oiled and floured bundt cake pan. Bake at 350° for approximately 1 hour or until cake

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